

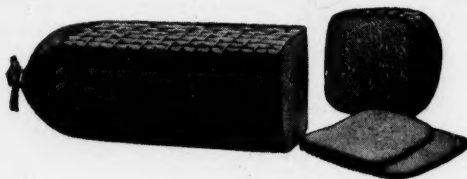
# NATIONAL PROVISIONER

CHICAGO AND NEW YORK

Copyright, 1925, by The National Provisioner, Inc.  
Title Registered in U. S. Patent Office.

MARCH 21, 1925

Published every Saturday by The National Provisioner, Inc., Old Colony Bldg., Chicago, Ill.  
Entered as second-class matter, Oct. 8, 1919, at the postoffice at Chicago, Ill., under the act of March 3, 1879.  
Subscription Price: United States, \$3.00; Canada, \$4.00; All Foreign Countries in Postal Union, \$5.00



This is how the product looks when it is taken from a Perfection Sausage Mold.

## Use Perfection Sausage Molds

They mold Minced Ham and other Sausage into a square uniform shape that is easily and uniformly sliced.

*Specify Perfection Sausage Molds when buying. If your supply house cannot furnish them write to*

**Sausage Mold Corporation, Inc.**

918 East Main St.

Louisville, Ky.

Established 1857

## Rohe & Brother

**Pork and Beef Packers and Lard Refiners**

*Curers of the Celebrated  
"REGAL" Ham, Breakfast  
Bacon and Shoulder.*

*Manufacturers of the  
Famous Brand "PURITY" Lard.*

*Goods for Export and Home  
Trade in any Desired Package.*

Export Office  
344 Produce Exchange

NEW YORK

Main Office

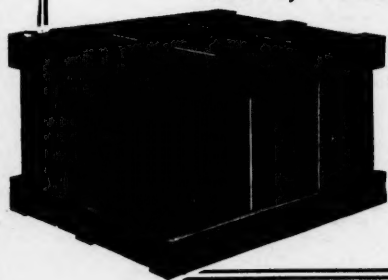
527 West 36th Street

PACKING HOUSES:

534 to 540 W. 37th St. 539 to 543 W. 39th St.  
547 to 549 W. 35th St.

## THE MODERN BOXES

**Nabco, Veneer, Wire-bound Boxes for Strength—Security**



Save in Freight Save in Handling  
Save in Nails Save in First Costs

Send us your specifications now and  
we will prove to you how to save from  
25 to 40% in traffic charges.

**NATIONAL BOX CO.**

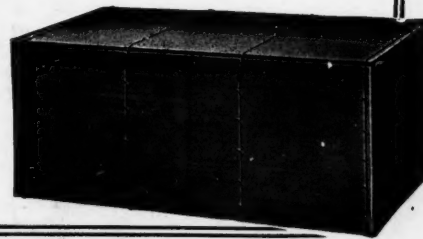
General Offices:

38th and Racine Ave.

Chicago, Ill.

Plants:  
Chicago, Illinois  
Natchez, Mississippi

Eastern Offices:  
712 Liberty Bldg.  
Philadelphia, Pa.



## "NIAGARA BRAND"

**Genuine Double Refined Saltpetre (Nitrate of Potash)**

and

**Double Refined Nitrate of Soda**

BOTH COMPLYING WITH ALL THE REQUIREMENTS OF THE B. A. I.

MANUFACTURED BY  
Established 1840

**BATTELLE & RENWICK**

80 MAIDEN LANE  
NEW YORK

**Fresh Thuringer Summer Sausage Is a Good Seller**

Directions  
on pages 28-29

# Comparatively Speaking

**C**RESCENT Sausage Making Machinery is as simple and as easy to operate as your own favorite automobile.

It is as strong and enduring as a high powered locomotive.

It is as efficient as the mechanism of a perfect watch.

It is as practical as a steam shovel.

It is as full of economical features as a Ford.

And it is as reliable as our reputation--gained by conscientious cooperative service cheerfully rendered for nearly three quarters of a century.

Write today for information regarding your own needs and requirements.

**Branch Offices**

New York  
Philadelphia  
Chicago  
Pittsburgh  
Kansas City  
New Orleans  
San Francisco

**Foreign Branches**

Buenos Aires  
Liverpool

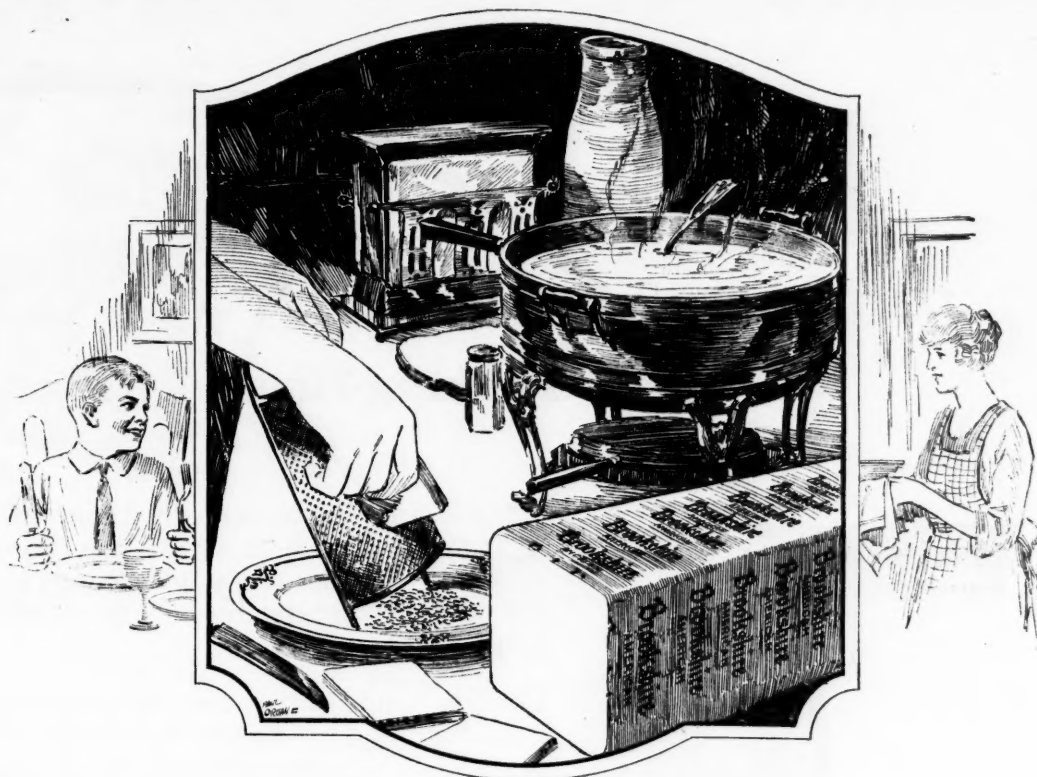
**THE BRECHT COMPANY**

*Established 1853*

Cass Avenue

St. Louis, Missouri

*"We keep faith with those we serve"*



**Are You a Good Judge of  
Cheese? Make This Test of**

# Brookshire Loaf

**W**HEN your initial shipment of Brookshire reaches you, take home part of a loaf for use on your own table. Ask your wife to test it for cooking. Note its splendid keeping qualities. Listen to the comments of your family as to its flavor.

That, after all, is the most convincing test you can make of Brookshire Loaf, because if your family likes it you can be sure that your customers will. If you'll make that test we'll gladly trust our expectation of repeat orders to your own good judgment.

Brookshire Loaf is made by an entirely new and improved method, in five tempting varieties—American, Pimento, Swiss, Brie-Denzer and Brick. Order a trial shipment now and *make the home test*.

**The Brookshire Cheese Co.**  
**Plymouth ~ ~ ~ Wisconsin**

• 6 Harrison St., New York City •

Distributed by

A. H. Barber & Co., Chicago

A. D. DeLand Co., Sheboygan

J. H. Wheeler Co., Plymouth

Winnebago Cheese Co., Fond du Lac

## Packing-House Efficiency

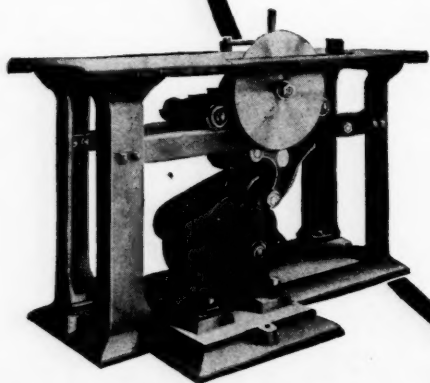
THE packer, confronted with increasing competition from year to year through increased costs and more rigid sanitary laws, has found a dependable ally in Westinghouse motors.

Directly connected to the various tools of manufacture, these motors increase production and reduce costs through the saving of power and the reduction of transmission losses.

Westinghouse motors occupy little space, are clean in operation, and for packing-house service, are specially insulated to resist the damaging effects of acids, fumes, dust, flying grit or moisture from frequent washings.

Westinghouse builds a complete line of motor and control equipment, especially suitable for use in the packing industry.

Westinghouse Electric & Manufacturing Company  
East Pittsburgh Pennsylvania  
Sales Offices in All Principal Cities of  
the United States and Foreign Countries



Motor driven shin bone saw



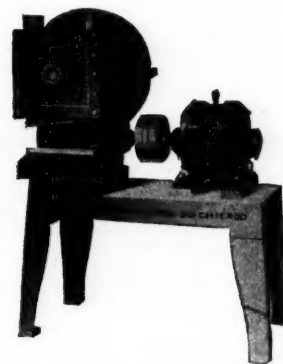
# Westinghouse



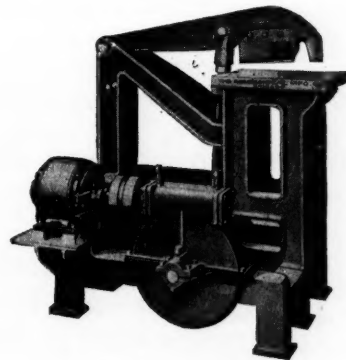


*to drive—*

Pumps  
Compressors  
Hoists  
Elevators  
Conveyors  
Head Splitters  
Bone Saws  
Inspection Tables  
Churns  
Lard Rolls



*Motor driven hoof-puller*



*Motor driven hog and  
sheep head splitter*

# Westinghouse

## **Why Should Any Packer Gamble With Prime Steam Lard When It Commands the Highest Market Price?**

By using two Berrigan Presses we can prove to any packer who is killing 3,000 hogs per day that he can save between \$25,000 and \$35,000 per year.

By duplicating the installation of a well known Packing House we can make the press rooms the cleanest and neatest part of the Packing House.

We have in successful operation two Berrigan Presses, in one of the most conservative (independent) packing houses in this country, turning out daily from 3,000 hogs, hundreds of pounds of prime steam lard that formerly went into white grease.

*There is no need for packing houses to make any radical change in their method of rendering to obtain these results*

The Allbright-Nell Company, Chicago, has the license to manufacture and sell these presses in the United States. For full information write

### **J. J. Berrigan & Son**

**7464 Greenview Ave.**

**Chicago, Illinois**

## AN AFFILIATION OF IMPORTANCE

to Every Industry Depending on  
Conditioned Air for Success-  
ful Operation



**E**FFECTIVE at once, all work of the Air Conditioning Department of the American Blower Company, Detroit, Michigan, will be handled exclusively by, and contracted through, Drying Systems, Inc., Chicago, Ill.

This arrangement has been made for the sole purpose of better serving our old customers and those industries which depend, for their successful operation, on precise atmospheric conditions. That the affiliation will offer a closer cooperation with manufacturers is assured by the fact that it combines the highly specialized engineering services of one concern with the unusual manufacturing facilities of the other—both of whom are leaders in their respective fields.

The organization of Drying Systems, Inc., which has been engaged in this class of work for a number of years, is now augmented by several experts from the American Blower Company, who are specialists in various lines of Air Conditioning Engineering. Sirocco equipment, manufactured by the American Blower Company, and recognized as standard throughout the industrial world, will be used exclusively on all installations.

The advantages of design and service, offered by this logical affiliation, will justify investigation for any Air Conditioning problem. All details have been perfected so that your requirements will receive immediate attention.

(489)

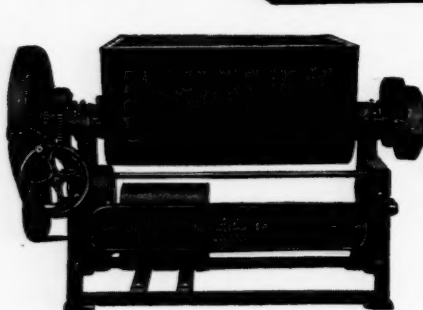
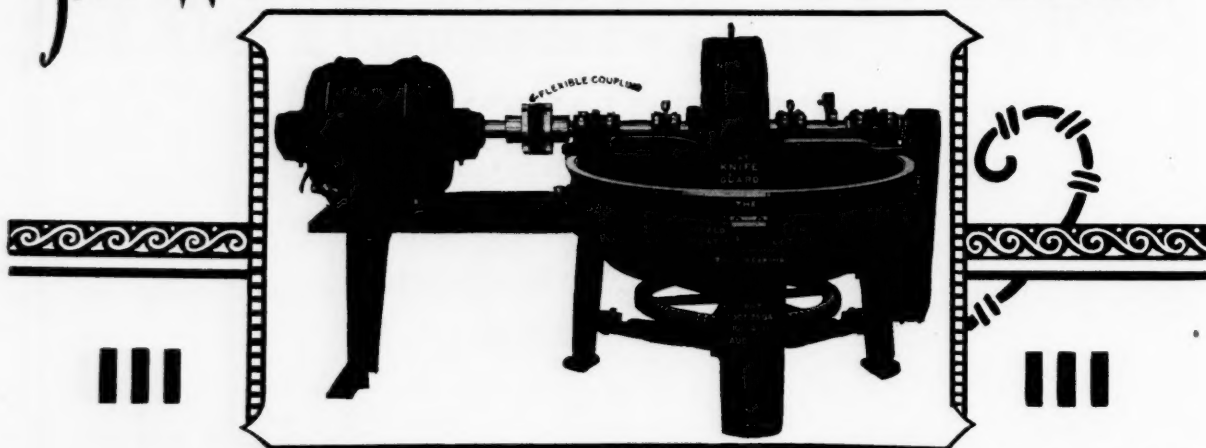


AMERICAN BLOWER CO.  
Detroit, Mich.



DRYING SYSTEMS, INC.  
Chicago, Ill.

# The World's Greatest Meat Cutter



The "BUFFALO" Meat Mixer is one of the sturdiest, best constructed machines ever built. The center tilting hopper reduces power consumption 50%. The scientifically arranged paddles give the meat thorough mixing.



The "BUFFALO" Silent Meat Cutter not alone is a strong, powerful, quality machine that gives a lifetime of service, but it produces better sausage at lower cost. We can prove every statement we make about it.

The new "BUFFALO" Grinder is revolutionizing meat grinding. It is guaranteed not to heat the bearings or meat and will work faster than any machine of its kind ever invented. Think of grinding 6,000 lbs. of meat in 57 minutes! That's a record one user made with a "BUFFALO."

## Why the WORLD'S Largest Packers and Sausage makers Buy "BUFFALO" Machines

BECAUSE they know that QUALITY is built into every "BUFFALO," plus half a century of experience in serving sausage makers. As a result "BUFFALO" machines last a lifetime, turn out a better product at lower cost and keep working day in and day out for years and years under the most strenuous use. One large packer has a "BUFFALO" that has seen 22 years of hard service and is still going strong.

JOHN E. SMITH'S SONS CO. Patentees and manufacturers BUFFALO, N. Y., U.S.A.

Produce better  
Sausage with  
a "BUFFALO"

# BUFFALO

SILENT CUTTERS  
MEAT MIXERS  
and NEW GRINDERS



QUALITY

# ANCO

SERVICE

## Jordan's Improved Ham Retainer

### Great Success

### Produce more Perfect Hams



Square Shaped Retainer No. 448  
Patent applied for

Square Shaped Sizes: No. 1—8 to 12 lb. Hams. No. 2—12 to 16 lb. Hams. No. 3—16 to 22 lb. Hams



Pear Shaped No. 450  
Patent applied for

Pear Shaped Sizes: No. 1—8 to 12 lb. Hams. No. 2—12 to 16 lb. Hams. No. 3—16 to 22 lb. Hams

#### Important Features

- 1—Entirely seamless — Therefore sanitary and easy to keep clean.
- 2—Spring arrangement—Causes hams to be firmly pressed and formed while being cooked.
- 3—No power press required.
- 4—No pressing after cooking.
- 5—Most economical to use.

Why Not Buy a Few and Try Them Out?

# THE ALLBRIGHT-NELL CO.

5323 So. Western Boulevard CHICAGO, ILLINOIS

## The "Enterprise" No. 1156 Chops 3,000 Pounds an Hour

For the sausage maker or packer who desires this capacity, here is the ideal chopper.

The distance from ring to floor is 26½ in. Permits carrier to be run under chopper.

Fitted with 7½ h. p. motor, it is a fast, power machine.

The No. 1156 is economical to operate and high in production efficiency.

Four plates furnished with each machine, one fine, one medium, one coarse, and one knife for cutting fat. Also three knives and one fat knife.

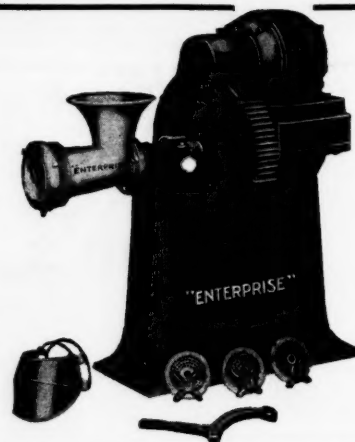
No matter what your chopping problems may be "Enterprise" experts can help you.

Our fifty years' experience is at your disposal.

Send for catalog showing the entire "Enterprise" line.

**THE ENTERPRISE MFG. CO., OF PA.,**  
**Philadelphia, U. S. A.**

No. 1



## "Red Hot" Meat Brander

*Saves heat  
time  
trouble*

in branding your skin meats



No. 18 for  
Inspection  
Legend Work

*This new type of electric  
brander does the work bet-  
ter and with less bother  
than anything you have  
used before.*

Give it a trial!

**Geo. J. Schneider Mfg. Co.**  
2533 Hillger Ave.  
Detroit, Mich.

## Lard Cans and Drums

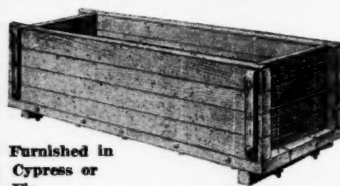
Plain and Lithographed

**Quality and Service**

Send Us Your Inquiry

**Enterprise Stamping Co.**

McKee's Rock, Pa.



Furnished in  
Cypress or  
Fir.

## Vats & Tanks

For Use in Meat Packing and  
Allied Industries

For curing, soaking, scalding, chilling and various other uses. Can furnish any size and special tanks and vats for miscellaneous uses as required.

Prompt delivery on receipt of order

**Kalamazoo Tank & Silo Co.** **Kalamazoo,**  
**Michigan**

Tank Builders Since 1867

## Reduce your delivery costs

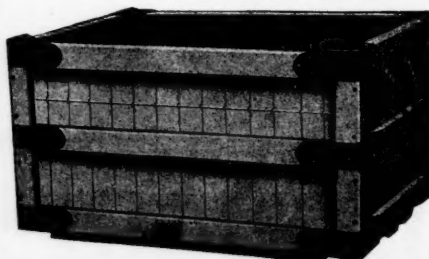
by using durable, sanitary

**Wagon and Truck Baskets**

Easily cleaned and good  
for hundreds of trips.

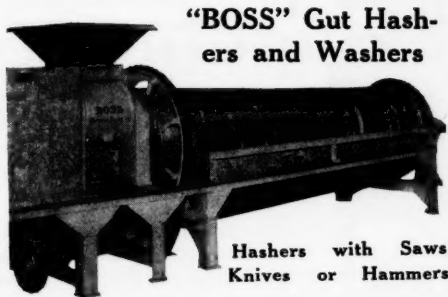
Write for prices

**ANDERSON BOX & BASKET CO.**  
Incorporated  
Henderson, Ky.



If you are looking for help, refer to the Classified Advertisement pages.

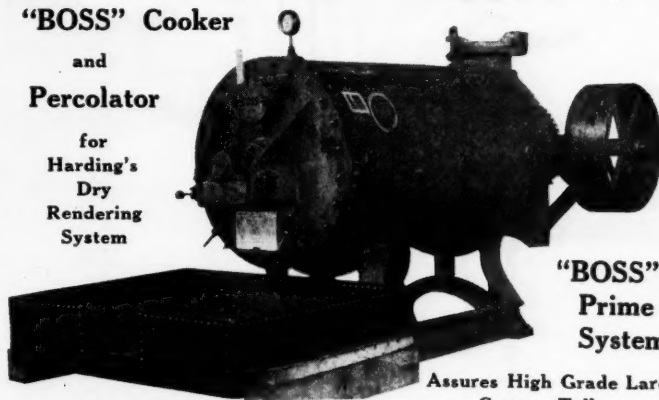
# "BOSS" Rendering and Drying Equipments



**"BOSS" Gut Hashers and Washers**

Hashers with Saws, Knives or Hammers

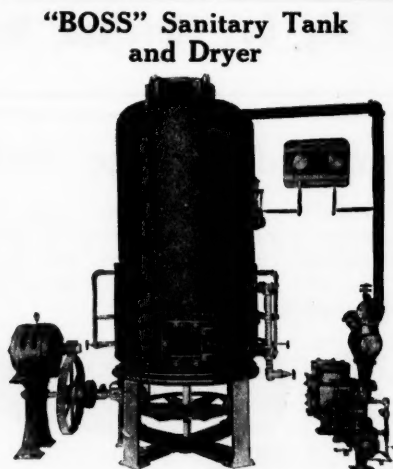
Clean washed material makes highest grade grease or tallow.



**"BOSS" Cooker and Percolator**  
for Harding's Dry Rendering System

**"BOSS" Prime System**

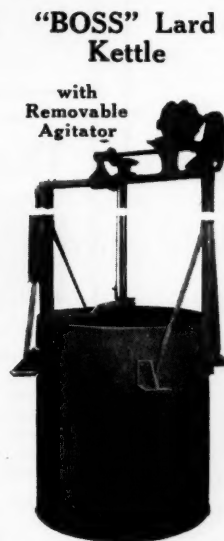
Assures High Grade Lard, Grease, Tallow



**"BOSS" Sanitary Tank and Dryer**



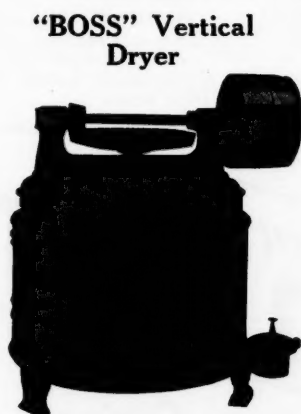
**"BOSS" Rendering Tanks**



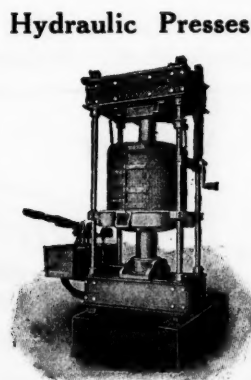
**"BOSS" Lard Kettle**  
with Removable Agitator



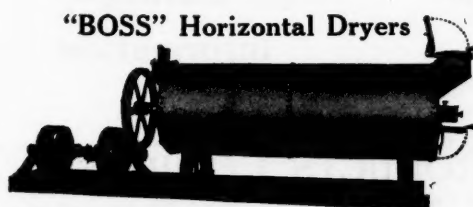
**"BOSS" Lard Coolers**  
with Stationary Agitator



**"BOSS" Vertical Dryer**



**Hydraulic Presses**



**"BOSS" Horizontal Dryers**

for Cracklings  
for Tankage



**"BOSS" Lard Rolls**  
For Brine or Direct Expansion

Grease Expellers

Bone and Tankage Grinders

Write us when wanting Up-to-Date Equipment

**THE CINCINNATI BUTCHERS' SUPPLY CO.**

CHICAGO BRANCH  
3907-11 S. Halsted St.

Killing  
Outfits

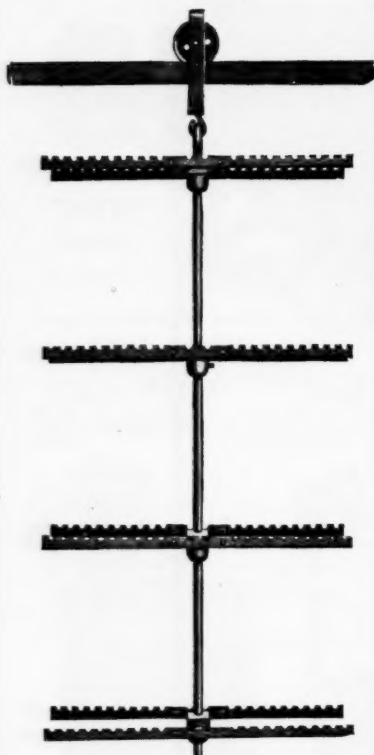
Manufacturers  
"BOSS" Machines

Sausage  
Outfits

Factory and Main Office  
1972-2008 Central Ave., CINCINNATI, OHIO

## Ham and Bacon Tree

Number 12



Made up in 2, 3 or 4 stations, 32 in. long by 12 in. wide, adjustable arms, with either single or double trolley, as desired. Weight 80 lbs.

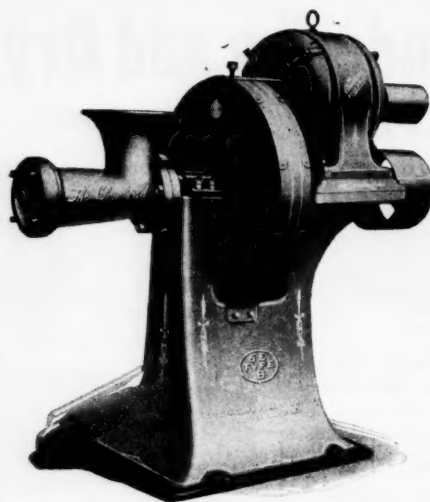
**B.F. Nell & Company**

620 West Pershing Road  
Chicago Illinois

**Standard 1500-lb.  
Ham Curing Casks**



Write for Prices and Delivery  
**Bott Bros. Mfg. Co. WARSAW, ILLINOIS**



## Reliability

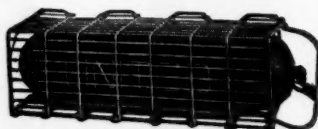
**YOU** will find in this model the same sturdy performance as with our larger machines. The users of a No. 6E-Type-B Cleveland KLEEN-KUT have always been pleased with their installation and acknowledge, with its many features, that it is the best profit producer for them.

Its economical use is the result of its low installation and maintenance expense for the sausage room.

Meat cutting capacity, 1500 pounds per hour.

**The Cleveland Kleen-Kut Mfg. Co., Cleveland, Ohio**

## The "UNITED" Improved Sausage Mold



*Mold furnished with or without letters.*

Mold is electrically welded at every intersection of wire. Construction is superior to any other on market. Ingenious clasp eliminates use of pin for fastening mold closed. Not necessary to tie sausage to mold. Bars welded across bottom hold sausage securely during smoking process.

*If your jobber cannot supply you write us direct.*

**United Steel & Wire Co.**  
Battle Creek, Mich. Atchison, Kans.

Identify your product by using the improved patent clasp lettered mold. Branded products always sell best. "United" lettered molds are practical, inexpensive and effective.



The "UNITED" product uniform size sausage. Increased sales and profits are results from branded meat put up in this form.

Write for

**Hickory  
SMOKED SALT**

**Curing  
Information**

**SMOKED PRODUCTS COMPANY**

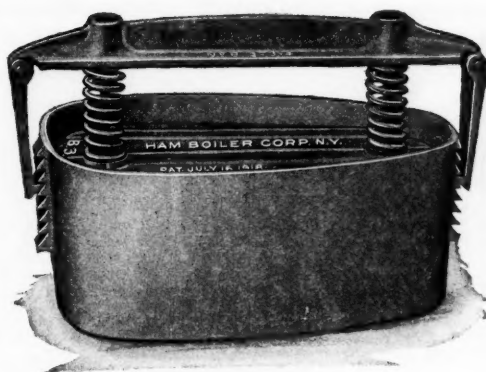
100 to 120 Culvert Street, Cincinnati, Ohio

**Packing House Chemists**

**CHEMICAL & ENGINEERING CO - Manhattan Building - CHICAGO, ILL.**



## What do you do with your old aluminum Ham Boilers?



Many packers do not realize the value of the old aluminum Ham Boilers lying idle in their plants.

This value can be utilized by taking advantage of our exchange plan for new oval or square Ham Boilers.

As the season is fast approaching, ascertain what you have for exchange and let us know what you need.

### **Ham Boiler Corporation**

**1762 Westchester Ave.**

**New York City**

**Factory, Port Chester, N. Y.**

**REX BRAND**  
*The King of Nitrates*

**Double Refined Nitrate of Soda**  
**Prompt Shipment**

STAUFFER CHEMICAL CO.      SAN FRANCISCO SALT REFINERY  
 CHAUNCEY, NEW YORK      SAN FRANCISCO, CALIFORNIA  
 CHICAGO OFFICE: 79 WEST MONROE ST.

Complies with  
B. A. I. Requirements      Write for Prices  
Immediate Deliveries



**You Need  
This Package —**

if you are seeking increased sales volume—if you seek to maintain the goodness of your sausage meat. Use this "better-looking" paper package—it protects its contents—keeps it fresh and clean. This package increases sales volume for every user. Sizes: one ounce to ten pounds. Send for samples and package suggestions.

**KLEENKUP**

*the package  
that sells its contents*

**Mono Service Co.**  
 NEWARK NEW JERSEY

**GLOEKLER** PITTSBURGH — PA —  
35 YEARS MANUFACTURING BUTCHERS' EQUIPMENT

**Headquarters for Butchers and Packers  
Equipment and Supplies.**  
 If you are a butcher write for Catalogue B;  
 If a packer ask for Catalogue P.  
**BERNARD GLOEKLER CO.**  
 1637 Penn Ave., Pittsburgh, Pa.

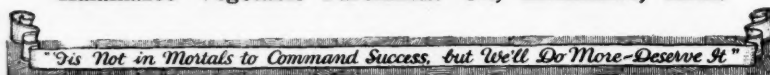


**There Are Reputations at Stake**

Your product may be the best that exacting production can produce. But if it reaches the ultimate consumer in just the least bit inferior condition there is dissatisfaction. Your reputation as a manufacturer is at stake.

Guard against this emergency. Protect your product with K. V. P. Genuine Vegetable Parchment and Waxed Wrappers. They make the package. Write for samples today.

**Kalamazoo Vegetable Parchment Co., Kalamazoo, Mich.**



**BORIC ACID**

**A natural ingredient of many fruits and vegetables**

The distribution of Boric Acid in Nature is comparatively unlimited. According to Henry Jay:

"The ash of wine contains 4.7 to 16.5 grammes per kilo of Boric Acid, the average being 8 to 10 grammes. The quantity of Boric Acid in the ash of vine leaves is only about 0.7 grammes per kilo.

"The ash of fruits, whether of the flesh or of the stone, is rich in Boric Acid, the proportion of Boric Acid varying between .150 and 6.40 grammes per kilo of ash.

"The same can be said of the fucus, plantain leaves, wormwood tops, chrysanthemum flowers, onions, the amount varying from 2.10 grammes to 4.60 grammes per kilo of ash."

Leibrich says that "Boric Acid is not only non-poisonous; it is a normal constituent of many plants."

The above demonstrates that Boric Acid is consumed in eating these fruits and vegetables without injury to the human system.

**PACIFIC COAST BORAX COMPANY**

Chicago

100 William St.  
 NEW YORK

Wilmington, Calif.

America's Largest Packers are now using our  
**Special Packer's Pepper**

*Perfected After Five Years' Experiments*

Write for full information

**THE WOOLSON SPICE COMPANY**  
 Toledo, Ohio

*"Spices Ground Up to a Certain Standard and Not Down to a Certain Price"*

# **THE CASING HOUSE**

**For Summer Sausage**

**Sewed Middles**

**Sewed Hog Bungs**

**Sewed Hog Bung Ends**

*Guaranteed by us to be sewn strictly in accordance with your specifications. Write for prices.*

**BERTH. LEVI & Co., INC.**

**ESTABLISHED 1882**

**NEW YORK  
BUENOS AIRES**

**CHICAGO  
HAMBURG**

**LONDON  
WELLINGTON**



**MANUFACTURERS**Poultry Foods  
Tallow and Oils**BUYERS OF**Beef Crackling  
Calf Skins**CONSOLIDATED BY-PRODUCT CO.**

West Philadelphia Stock Yards

30th and Race Streets

Philadelphia, Pa.

**MANUFACTURERS**Beef, Sheep and Hog Casings  
all Descriptions

Beef Weasands a Specialty

**IMPORTERS OF**High Grade Hog and Sheep  
Casings**BORCHMANN  
&  
STOFFREGEN  
Sausage Casings**546 West 40th Street  
New York - N. Y.**BECHSTEIN & CO.****SAUSAGE CASINGS**

CHICAGO: 723 West Lake Street

LONDON: 5 St. Johns St., Smithfield, E. C.

NEW YORK: 50 WATER STREET

Telephone No. 1251 Broad

**OPPENHEIMER CASING CO.**

Importers and Exporters of

**SAUSAGE CASINGS**New York  
London  
Hamburg

CHICAGO, U. S. A.

Toronto  
Wellington  
Buenos Aires  
TientsinSheep Casings  
Hog Casings  
Beef Casings

California By-Products Co.

**IMPORTERS****EXPORTERS**Main Office  
2067 San Bruno Ave.  
SAN FRANCISCOEastern Branch  
508 West 43rd St.  
NEW YORK**M. BRAND & SONS  
SAUSAGE CASINGS**

FIRST AVE. AND 49th ST.

NEW YORK

**S. OPPENHEIMER & CO.  
Sausage Casings**Chicago, 2700 Wabash Ave.  
Hamburg 8—LuisenhofLondon, 47 St. John St., Smithfield  
73 Boulcott St., Wellington

96-100 Pearl St., New York

Tel. Rhineland 4817  
**THE AMERICAN CASING CO.**  
Importers and Exporters  
**SAUSAGE CASINGS and SPICES**  
401-3 East 68th St. New York City**EARLY & MOOR, Inc.**Importers **SAUSAGE CASINGS**  
139 Blackstone StreetExporters  
Boston, Mass.**NEW YORK BUTCHERS' SUPPLY CO., Inc.**  
**SAUSAGE CASINGS AND  
SUPPLIES**  
513 Hudson St., NEW YORK, N. Y.**M. ETTLINGER & CO., Inc.**Importers, Exporters and Cleaners of Sausage Casings. A large  
stock of all kinds of casings constantly on hand

Established 1903

12 COENTIES SLIP, NEW YORK

PHONE LEXINGTON 4114  
**Schweisheimer & Fellerman**  
IMPORTERS and EXPORTERS OF  
**Sausage Casings**  
Selected Hog Casings a Specialty  
Ave. A, cor. 18th St., New York, N. Y.**THE INDEPENDENT CASING & SUPPLY COMPANY**  
1335-1347 West 47th St., Chicago Gerkenstwierte 2, Hamburg**SAUSAGE CASINGS**

IMPORTERS

EXPORTERS

**Los Angeles Casing Co.**  
714-16-18 Ducommun Street  
LOS ANGELES, CALIFORNIA  
**Sausage Casings & Supplies**  
Tennis and Musical Strings**Sausage Casings****HARRY LEVI & COMPANY**

842 WEST LAKE STREET

Importers and Exporters

CHICAGO

**J. LANG**18-20 Gansevoort Street,  
NEW YORK CITYBuyers at all times of RINGS  
alsoHANKS of SHEEP CASINGS for  
Selecting Purposes**Massachusetts Importing Company**

Importers HIGH GRADE SAUSAGE CASINGS Exporters

Direct Importers of Russian, Persian, Chinese Sheep  
78-80 North Street and Hog Casings BOSTON, MASS. U. S. A.**INTERNATIONAL RAW MATERIAL CORP.**  
180-182 New York City Cable Address:  
W. 42nd St. "GREBDLOG" N. Y.  
Importers and Exporters  
**Sausage Casings**5 Mitre St., 67 Rue de Chabrol,  
London, E. C. 3, Eng Paris, France**J. H. BERG CASING CO.**Importers **Sausage Casings**

Exporters

946 W. 33rd St.

Chicago, Ill.



# Patent Casing Company

617-23 W. 24th Place, Chicago, Ill.

*We buy and sell all kinds of  
Sausage Casings*

## Our Specialty:

Sewed Casings manufactured  
under Sol May Methods

## The Pioneers of Sewed Casings

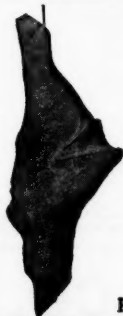
**SAUSAGE CASINGS**  
**THE BRECHT COMPANY**  
ST. LOUIS NEW YORK BUENOS AIRES HAMBURG

### AUSTRALIAN Sheep and Beef CASINGS BRITISH CASING CO.

Ask for firm  
offers

Casing Cleaners and Dried Gut Manufacturers  
Sydney, Australia

Brokers:  
E. G. James Co.  
140 W. Van Buren St.  
Chicago  
Phone Harrison 9066



### BEEF, HAM and SHEEP BAGS

We Manufacture all kinds of Stockinette  
Cloth and Bags for Covering Meat  
WRITE US FOR INFORMATION AND PRICES

**Wynantskill Mfg. Company**  
TROY, N. Y.

Fred K. Higbie Supply Co., Rep., 630 N. Michigan Ave., Chicago, Ill.



### CASINGS PRODUCE CO., Inc.

80 1/2 Pearl St. New York City

TEL. BROAD 3589

*Cleaners and Importers Sheep  
and Hog Casings.*

E. E. SCHWITZKE, Pres.

Classified Ads bring quick results!



Immediate Deliveries from  
New York or New Orleans  
Chicago or Baltimore

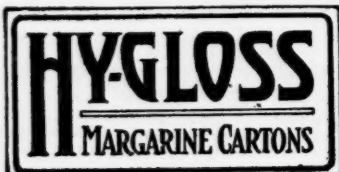
Complies with all  
Government Regulations

## *A Refined Nitrate of Soda of Highest Quality*

NITRATE AGENCIES CO.  
104 Pearl St., NEW YORK CITY

The Most Efficient  
Meat Curing Agent

Sole Selling Agents for  
W. R. GRACE & CO.  
NEW YORK, N. Y.



## Protect the Product

HY-GLOSS Paraffining Process is unexcelled, is used by the leading Oleo Manufacturers of the country and attracts the attention of the discriminating buyer.

**NATIONAL  
Carton Company**  
JOLIET, ILL.

## The Stockinet Smoking Process



Saves  
*Labor*  
*Trimming*  
*Shrinkage*



Smoke Your Meats in Stockinets and Get Uniformity, Sanitation, SQUARE Butts and Appearance

To get large sales, your Mr. Quality should have the assistance of Mr. Stockinet appearance.

Numerous Packers Throughout the Country Are  
*Why Not You?*

For Further Particulars Write or Phone

**Thomas F. Keeley, Licensor**  
516 East 28th Street, Chicago, Ill. Telephone Calumet 0349

## Myles Pure Salt

A large number of the meat packers have found best results using our 99-84/100% PURE SALT in dry salting, pickle, hides and capping on account of no moisture—clean and white.

*A trial car will convince you.*

**HIGBIE SALT CO.**

Fred K. Higbie, Pres.  
360 N. Michigan Ave., Chicago, Ill.



When you  
think of  
**Baskets**  
THINK  
OF

LIGHTEST STRONGEST  
BEST

**A. Backus, Jr. & Sons**  
Dept. N.  
DETROIT, MICH.



*The* **UNITED STATES  
CAN Co.** CINCINNATI

Manufacturers of  
Lithographed Lard  
Pails, Cans and Sheet  
Iron Lard Drums

Our customers are  
our best advertise-  
ment

We originate and  
design labels that will  
sell your goods

*Write us for complete information*

**PATERSON PARCHMENT PAPER CO.**

**PASSAIC, NEW JERSEY**

## When You Ride Over the Country

And behold what the Architects of the last generation gave their clients in residences, factory buildings and stores

### You Want to Weep

Those Mansard roof things  
Those ugly mill buildings  
Those cast iron and Tin Lizzie store fronts and so forth.

Some of the Same Breed of Architects and Engineers Are Just As Far Behind When It Comes to Vertical Transportation.

It is no wonder architects are losing clients.

Who calls the bungling doctor again when he hasn't got over the last "dose"!

Who hires a bonehead lawyer again who has "stung" him?

One of the leading Architect Journals—The Architectural Forum—is telling its readers they "Must Wake Up and Get Modern."

Think of any Architect with a shingle and an office giving a client who has steam, any elevator without first finding out WHY THE BIG FELLOWS Are So Keen to

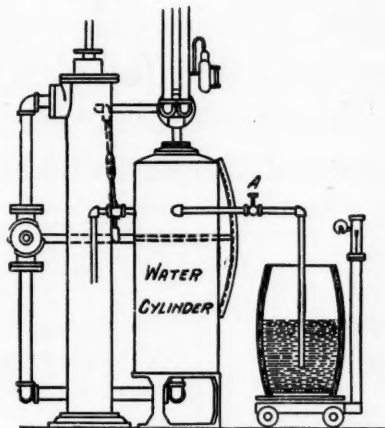
**"HOOK 'ER TO THE BILER"**

**CRAIG RIDGWAY & SON CO.,**  
COATESVILLE, PA.

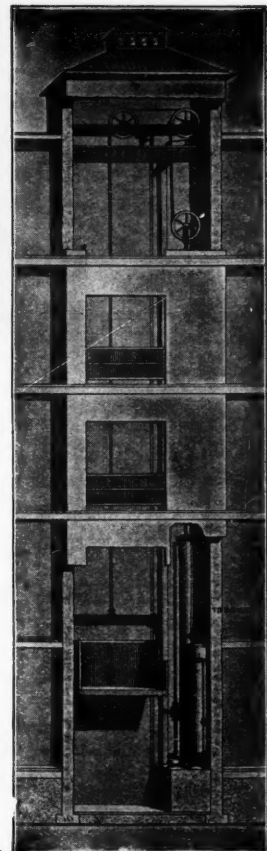
*Elevator Makers to folks who know*



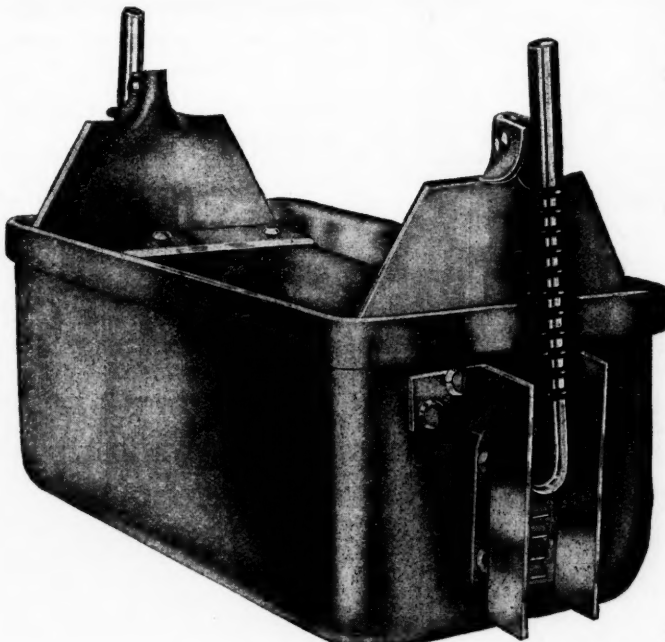
Direct Acting



How to Test



Over 2000 In Daily Use



Patent Applied For

## Jordan Square Ham Retainer

*Hundreds of satisfied users for several years*

This retainer has been on the market for several years, and one of its best recommendations are the imitators that have recently come on the market.

This retainer is seamless, making it easy to clean. The spring arrangement keeps ham under pressure while cooking.

Made in three sizes:

- B-1— 8 to 12-lb. hams.
- B-2—12 to 16-lb. hams.
- B-3—16 to 20-lb. hams.

Write for our special pre-season price and offer.

Beware of imitators of the Jordan Square Ham Retainers.

Manufacturers of a full line of Packing House Machinery and Equipment.

**The Packers Machinery and Equipment Co.**  
1400 W. 47th St., Chicago, Ill.



For Steady, Dependable Service

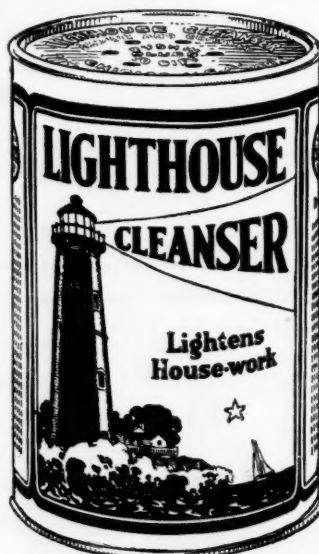
# *Armour's*

## LIGHTHOUSE CLEANSER

A dependable, economical cleansing and scouring compound. Especially fine for cleaning metal, tiling, marble and wood. Lighthouse Cleanser is a combination of natural cleansing agents that guarantee steady, dependable service.

### For Packinghouses and Factories

Lighthouse Cleanser is recommended for packinghouses, factories, etc., because it is manufactured with the purpose of securing maximum effectiveness in thorough cleaning with the least waste of time and effort.



### Buy in Bulk— By the Barrel

It is more economical, when used by industrial concerns, to buy Lighthouse Cleanser by the barrel, or in pails or kegs. For individual use, we recommend the smaller packages.

## The Modern Efficient Cleanser

The effectiveness and cleansing properties of this scientifically developed product, have made Lighthouse one of the most popular and widely used cleansers on the market. You will find it particularly suited for your various requirements. Quick delivery may be had from any of our various branches.

*Write for prices*

**ARMOUR AND COMPANY**

Department of Laundry Soap  
1355 W. 31st Street, CHICAGO, ILL.



# THE NATIONAL PROVISIONER

Copyright, 1925, by The National Provisioner, Inc. Title Registered in U. S. Patent Office.

OFFICIAL ORGAN OF THE INSTITUTE OF AMERICAN MEAT PACKERS

PUBLISHED EVERY SATURDAY

Entered as second-class matter at the postoffice at Chicago, Ill., under the act of March 3, 1879.

Vol. 72

Chicago and New York, March 21, 1925.

No. 12

## Cutting Hogs on Paper Profit Basis

### Danger of Figuring Results on Inventory Valuation Instead of Price the Product Actually Brings

Packers today appear to be cutting hogs on the basis of their **paper profits on product on hand**. Now, if the lessons of the past have taught anything, they have taught that paper profits are unreliable profits to depend upon.

Profits on stocks of product do not exist until the product has actually been sold at a profit.

Stocks may be inventoried at a high figure, but in case of a sudden increase in the hog run—or any one of a number of things that can readily happen—prices are likely to take a drop, and the paper profits are wiped out over night.

The packer then is not only out of luck on the product he has been inventorying at a high figure, but he has to swallow his day-to-day cutting losses which his paper profits have been absorbing.

This being the case, packers must answer for themselves some questions pertinent to their operations at the present time.

#### Ask Yourself These Questions

Do you realize, Mr. Packer, when you pay \$14.00 a hundred for your live hogs, that the meat stands you something over \$20.00 a hundred—without considering any expense other than the cost of the live hog?

Do you realize that you are selling very few green products from your hogs at a price over 20c a pound?

Do you know how much cured product you are selling at less than 20c a pound?

Have you figured that your lard, after

all the necessary processing, is selling for less than the replacement cost of the raw fat?

**Just how do you plan to come out on the present cost of hogs?**

You may say to yourself, "These hogs will look cheap later!"

But, will they? **Are your 10, 11 and 12c hogs looking very cheap to you yet?**

Some products may go to a satisfactory price. But is this price going to be high enough to carry with it all the products that are selling for less than the green meat is costing?

It is a fallacy to buy hogs at a loss and hope to make this up later on.

#### Figure Out This Problem?

Have you ever figured your problem something like this?

Suppose you are making 10,000 lbs. of a certain product each week. Suppose you are shipping 8,000 lbs. on which you are losing 1c a pound.

*Do you realize that the other 2,000 lbs. will have to be sold at 5c a pound more than you got for the 8,000 lbs. if you are going to just break even on the transaction?*

If you can't do more than break even, what advantage is there in the trade?

**The only real insurance policy against loss on stock you have on hand is to realize a cutting profit each day.**

The time to avoid mistakes is before they happen, not after. In order to help in doing this a "Short Form Hog Test" has been worked out from time to time on the basis of the current market value of hog products.

The expense items are enumerated, but the working out of these is each packer's individual problem. Expenses vary, and are hardly the same in any two plants. Finding out what expenses are is vital to success, and no packer should

overlook doing this. They should be carefully figured.

THE NATIONAL PROVISIONER's service to the trade in publishing the "Short Form Hog Test," with the cutting value worked out for a given date, has met with many expressions of approval. Encouragement is given to repeat this test from time to time for those who failed to see or use it when it appeared in previous issues.

The cutting value of hogs on Thursday, March 19, based on replacement value of products quoted in THE NATIONAL PROVISIONER DAILY MARKET SERVICE of that date, is shown in the Short Form Hog Test figured out on the next page. (Turn to page 22.)

### Figuring the Hog Test Those Who Think They Don't Know How Can Easily Find Out

Here is a letter from a small packer who wants to watch his daily hog cut-outs, but doesn't exactly know how to use the Short Form Hog Test. He says:

Editor THE NATIONAL PROVISIONER:

I have read your articles on figuring hog cutting tests, and I fully realize that we should know every day just how our hogs are cutting out. But I don't know just how to use your Short Form Hog Test.

We cut our hogs and sell as much of the product fresh as possible. We do not utilize any of the by-products.

Can you tell us how to adapt your Short Form Hog Test to our uses?

The "Short Form Hog Test" is just as applicable to a packer killing hogs, cutting them up and selling all products green as it is to one who cures and processes.

The only change necessary would be one of pricing. The price received for

bellies sold green would have to be substituted for the sweet pickle price.

Or, in the case of the heavy bellies, the green price would have to be substituted for the dry salt price.

Fat backs, plates and jowls would be priced green rather than dry salt, as is done in the sample test worked out in THE NATIONAL PROVISIONER.

If no lard is rendered, the leaf fat and other fat used for prime steam lard would be priced at the going market, and these prices substituted for lard prices.

Feet, tails and neck bones can be priced

by any company according to the return received on them. These are only minor products, and affect very slightly the cutting value of the hog.

#### Where Hogs Are Sold Whole.

In case a company slaughters hogs and sells them in carcass, the "Short Form Hog Test" is not so valuable as where the carcass is broken up into products. In such a case only the carcass hog, the leaf fat and the edible and inedible offal would figure as credits against the total expense of live hogs, buying, driving, slaughter, selling, etc.

It is difficult to outline exactly the method of pricing, unless the exact method of disposing of the hog after killing is known. Just what by-products are used must also be known.

But any slaughterer familiar with his business should be able to figure his hog cut-out by the use of this test form. With these suggestions, and the complete "Explanatory Notes" given, he ought to be able to adapt the test form to his own conditions.

[Packers are urged to write their experiences and questions to THE NATIONAL PROVISIONER.]

SEE OPPOSITE PAGE FOR EXPLANATORY NOTES.

## SHORT FORM HOG TEST

Columns headed PRICE and AMOUNT are figured from product prices in "The National Provisioner Daily Market Service" of March 19, representing actual transactions, Chicago, that date.

Product—	160 to 180 lbs.				180 to 220 lbs.				225 to 250 lbs.			
	Avg.	Percent	Price.	Amount.	Avg.	Percent	Price.	Amount.	Avg.	Percent	Price.	Amount.
	live weight.				live weight.				live weight.			
Reg. Hams .....	10/12	13.85	.23	\$3.18	14/16	13.75	.23½	\$3.23	14/18	13.50	.24	\$3.24
Picnics .....	4/5	5.40	.14	.76	5/7	5.50	.14	.77	6/8	5.50	.14	.77
Boston Butts .....		4.00	.20½	.82		4.00	.20½	.82		4.00	.20½	.82
Pork Loins .....	6/8	9.30	.28	2.60	8/10	9.00	.27	2.43	10/14	8.50	.24½	2.08
S. P. Bellies .....	8/10	12.00	.25½	3.06	8/14	11.00	.25	2.75	12/16	5.50	.24	1.32
D. S. Bellies .....									16/20	6.00	.21¾	1.30
Fat Backs .....									8/12	5.00	.15¾	.77
Plates and jowls...		1.75	.14¾	.26		2.00	.14¾	.29		2.00	.14¾	.30
Raw leaf .....		1.75	.16	.28		2.00	.16	.32		2.50	.16	.40
P. S. lard, rend. wt.		12.00	.1615	1.94		14.50	.1615	2.34		13.00	.1615	2.10
Spare ribs .....		1.15	.15½	.18		1.00	.15½	.15		1.00	.15½	.15
Lean trimmings ...		1.60	.17¾	.27		1.50	.17¾	.26		1.50	.17¾	.26
Rough feet .....		1.60	.02½	.04		1.25	.02½	.03		1.25	.02½	.03
Tails .....		0.15	.12	.02		0.10	.12	.01		0.10	.12	.01
Neck bones .....		0.80	.04½	.04		0.65	.04½	.03		0.65	.04½	.03
Total cutting yield.		65.35				66.25				70.00		
Total cutting value (100 lbs. live wt., Chicago)				\$13.45*				\$13.43*				\$13.58*

\* Selling expenses (including brokerage, car icing, freights, etc.) should be deducted before figuring below.

Here's where you do your figuring, Mr. Packer:

TOTAL CUTTING VALUE (from above) .....	_____	_____	_____
Add your edible and inedible killing offal value .....	_____	_____	_____
TOTAL GROSS CUTTING VALUE..	_____	_____	_____
Then find your total EXPENSE†			
Buying, driving, labor, refrigeration, power, repairs and plant overhead...	_____	_____	_____
Killing condemnations and death losses in transit (say 1½ per cent of live cost) .....	_____	_____	_____
TOTAL EXPENSE .....	_____	_____	_____
Deduct TOTAL EXPENSE from TOTAL GROSS CUTTING VALUE to get TOTAL NET CUTTING VALUE..	_____	_____	_____
Your hogs cost you alive per 100 lbs.....	_____	_____	_____
Add freight, bedding, etc., if any.....	_____	_____	_____
TOTAL LIVE COST per 100 lbs...	_____	_____	_____
Deduct TOTAL LIVE COST from TOTAL NET CUTTING VALUE to get loss or profit per 100 lbs.	_____	_____	_____
Profit or loss per cwt.....	_____	_____	_____
Profit or loss per hog.....	_____	_____	_____

† Don't forget this item. It is a mistake to figure that offal and miscellaneous credits cover expense!

## "Sell Right" and Exports Another Reason Why Packers Need to Watch Their Step

One reason why packers must "Sell Right" at this time is the condition of the export trade.

"What interest have I in the export trade," says the average small packer. "I do no export business. What do I care about it?"

You care this much, Mr. Non-Exporting Packer. The export trade always has offered an outlet for surplus American packinghouse products.

Now, if export trade is slow, what can't be sold abroad must be disposed of at home.

This brings it in competition with what you are trying to sell at home. It makes it all the more important that you should hold down your costs all along the line—and conduct your business strictly on a merchandising basis.

### Can't Sell Abroad Now.

A highly interesting letter to all packers, whether they are doing an export business or not, was received recently by

a Chicago packer from one of his foreign representatives.

The contents of this letter show that Europe is not so likely to need American product, especially the cheaper products, this year.

The lack of European demand is quickly reflected in American markets, as all product previously marketed in that country must be absorbed at home. The more the exporting packers are forced to market in this country, the greater the competition with the packers doing a domestic business only.

The letter was written on February 20 and is as follows:

### What Export Agent Says.

"You probably have been wondering why we have been unable to sell fat backs for you.

"The reason is that the conditions in the various Continental countries are such that inland pork can be bought materially under the prices quoted for the American product.

"The markets of Germany, Austria and Czecho-Slovakia are flooded with Polish and Roumanian hogs, at prices which make all competition impossible.

"Though South American frozen meat is offered on these markets at prices ranging from 8@9 cents per pound, Polish cattle are offered so low that the meat of

these cattle is even cheaper than the frozen beef.

"Under these circumstances all import business from America of course is impossible.

### No Confidence in American Prices.

"Packers are consigning heavily to the various markets, and stocks are accumulating rapidly. Our buyers have no confidence in the present levels of American products and only buy what they need for immediate use. We are therefore rather pessimistic about the business for the coming months.

"If prices for the Roumanian and Polish products do not increase materially, and the prices for the American products go down considerably, we hardly believe there will be any chance for business.

### Russian Pork and Beef Offered.

"Our Riga office was asked some time ago by the Russian Government if they were interested in Russian hogs and cattle, as well as salted pork and salted beef, which they intend to export on a large scale.

"As you probably have heard, Russian bacon is now coming regularly to the English market, but in rather small quantities.

"We fully understand that America does not need the Continental European market, but under the present conditions we hardly believe that these countries need America!"

*See opposite page for Cutting Test worked out on Thursday's prices.*

## Explanatory Notes

The Short Form Hog Test is not intended to displace the Long Form or detailed actual test, which should be gotten out regularly, or at least at frequent intervals, to serve as a check on the Short Form.

The advantage of the Short Form is that it permits a packer in a few minutes' time to determine how his hogs are breaking out at any time.

It will be found that, with a little practice in "tuning up" with his regular test, a packer will be able to come very close to actual operations with the Short Form.

As a practical operating report it is invaluable.

### PRICING.

Fresh Meat Products such as Pork Loins, Skinned Shoulders, Boston Butts, Trimmings, Neck Bones and Tails should be priced at the prevailing market, less the cost of packing and packages, and less the selling and delivery expense (including freight, if any) which each particular packer encounters in the selling of his product.

This will vary considerably, depending upon the type of service rendered, and care must be exercised that these expenses are not underestimated.

Green Hams, Picnics, Bellies should be priced at the bid price for carload lots, f.o.b. Chicago, less freight to Chicago (if a Western plant); brokerage and natural shrinkage occurring in the accumulating of green carlots; also less the cost of loading into cars and plant icing of the car.

The total of these charges (excepting freight) is from  $\frac{3}{4}$  to  $\frac{1}{2}$ ¢ per pound; so that if the bid price on Green Hams, 14/16 average, f.o.b. Chicago, was 15 $\frac{1}{4}$ ¢, the net value of the produce at the time of cutting would be from 15 to 15 $\frac{1}{4}$ ¢.

The proper deduction should be determined by each packer by test.

Pricing Other Goods—As a rule there is

no current green carload market price on Dry Salt Bellies, Fat Backs, Plates and Jowls. To arrive at the green value of these products, the freight to Chicago (if a Western plant) the curing expense, including shrinkage in cure, must be deducted from the current carload bid price on the CURED product, f.o.b. Chicago.

The curing expense, including shrinkage, will vary from  $\frac{1}{4}$  to  $\frac{1}{2}$ ¢ per pound, depending upon the volume handled through the cellars.

Lard is priced at the current net carload bid price, less brokerage or selling expense, and freight to Chicago (if a Western plant). In case of Eastern plants freight from Chicago should be added to f.o.b. Chicago price.

### SUMMER AND FALL PRICE.

While these are the general rules for pricing the daily cut-out value of hogs, it is unsafe to price on this basis during the late summer and early fall months on product going into cure, which would almost invariably come out of cure on lower markets.

At such periods the current market must necessarily be discounted, otherwise heavy losses will inevitably be sustained when the product is ready for shipment.

### YIELD PERCENTAGES.

Yields shown on the test are AVERAGE yields.

During the spring and summer months, however, a liberal proportion of green or unfinished hogs are received by most packers. These hogs will yield probably two to three per cent less than well-finished hogs.

Each packer must take into consideration this decrease in yield when he sees that he is encountering it.

The same applies to early fall hogs, or hogs fed on new corn.

### EDIBLE KILLING OFFAL.

This includes Heart, Liver, Stomach, Kidneys, Weasand Meat, Gibleet Meat, Tongue, Snouts, Cheek Meat, Brains and Ears.

The value of this product per cwt. of live hogs must be obtained periodically, by weighing the total production of these

products in a day's kill, pricing them at the net market value, and then dividing by the live weight of hogs from which obtained.

This will give the proper credit per cwt. alive to go in the amount column.

This credit should be rechecked at least once every two weeks.

### INEDIBLE KILLING OFFAL.

This caption includes Casings, Greases, Dry Tankage and Hair. The value of these products per cwt. is obtained by dividing the net value of the production over a given period by the live weight of the hogs from which they were produced. This credit should be rechecked at least once a month.

### HOG COST PER CWT. ALIVE.

In case the hogs are bought in outside markets, freight, bedding and buying charges must be added. No penalty is to be added for shrinkage, however, because it is presumed that the live weight upon which the hogs were bought is used in figuring them.

### EXPENSES.

This caption includes all operating costs incurred by the Hog Department, including buying, driving, direct and indirect labor incident to the hogs, and proper charges for refrigeration, power, repairs, and factory overhead.

Selling expenses and general administrative expenses are not included, since they constitute a deduction from the selling price.

It is of the utmost importance that these operating charges be closely watched and adjusted at the beginning of every period, so as to conform as closely as possible to actual performance, taking into consideration during each period the change in volume.

The most feasible plan is to determine as closely as possible, on the basis of past experience, the current cost per cwt. taking into consideration the estimated kill for the current period, rather than to apply the expense figures of the previous period to the present period, which may have a totally different volume.



## Insulation of Modern Packing Plants

By Edwin J. Ward, United Cork Companies.

**EDITOR'S NOTE.**—This paper was read at a meeting of the construction and engineering section of the Institute of American Meat Packers, held at Chicago, February 26, 1925. Mr. Ward is known as one of the best-posted insulation experts in the industry.]

This subject has been discussed many times, but we must admit that "time tells the tale." Naturally, the manufacturer has been compelled to observe what has been going on; first, where failures have occurred, and, second, where permanent results have been obtained.

The subject of insulation is divided into two parts: First, materials, and, second, methods of using them.

So far as insulating materials are concerned, there is very little that is new to



EDWIN J. WARD.

say in this connection, as there has been nothing developed to date that challenges corkboard as the standard insulating material. It has, however, been found that credit had been given to it for certain qualities it did not possess.

Many persons have been laboring under the impression that, because cork itself was waterproof, there was no need to protect corkboard in cold storage construction.

### Must Waterproof Corkboard.

Cork itself is waterproof, for each granule is a mass of small, sealed air cells that Nature has closed and they remain air tight. But, in making corkboard, a lot of these small granules are compressed, and between them are interstices which are not sealed by Nature or sealed in the process of compression.

Therefore, moisture can and does enter these interstices unless the surfaces are entirely protected.

There is a good deal more to packing-house insulation than just "sticking up some cork."

Thickness and methods of erection must be adapted to the temperatures, exposures, and building construction. The last named has been ignored more than observed, especially since concrete construction has become the vogue and the present day 13-inch curtain walls are made of common

brick, which have a high absorption and, as a rule, are laid in lime mortar, or at best a small percentage of portland cement.

It has been conclusively proven and demonstrated that a human being with a normal set of lungs can blow a candle out on the other side of a standard 13-inch brick wall. Therefore, what are we to assume happens to insulation applied on the inside of a wall of this kind?

### Where Insulation Failures Occur.

Most failures have occurred at point of contact with exterior walls.

Portland cement  $\frac{1}{2}$  to  $\frac{3}{4}$ -inch thick is not waterproof, and moisture on the outside passes through and attacks insulation. Therefore, it is necessary to get away from portland cement erection on wall work.

Twenty years ago, when impregnated and composition corkboard was the rule and walls were made 17 to 30-inches thick, it was the custom to paint the wall with hot asphalt or pitch and dip the corkboard in the same material, and apply it against coated brick walls.

This method had its draw-backs because a wall has to be perfectly dry and seasoned before hot asphalt will stick, and modern construction methods would not permit this delay. Therefore, it was necessary to find a different method.

### Must Treat Surfaces First.

After years of research, it was found that the best and most permanent results can only be obtained by first properly treating the surfaces of walls to be insulated. This must be done with an especially prepared cold liquid asphalt, applied under gun pressure and evenly driven into the surfaces, allowing a priming, or first coat, to set before applying the second coat.

This second coat should build up a uniformly distributed, homogeneous waterproof coating to the wall surfaces, absolutely preventing air or water infiltration.

This treatment of walls should be done with an especially designed gun and nozzle to get best results, as it requires at least 16 fine films of asphalt, uniformly distributed into and over the surface by a charge of high pressure air, to form proper coating.

This process has now been in successful use since 1919 and has been perfected to the point where the cost of this application and materials has been brought down to a reasonable price per square foot. In the past three years, there has been more than a million square feet of wall insulation erected by this process with remarkable and satisfactory results.

After the asphalt has been applied as described, the walls are ready for the application of corkboard insulation.

### How Corkboard Is Applied.

The first layer of corkboard is erected against the waterproofing in a bed of hot insulating asphaltum. A word of caution is necessary so that the proper grade and quality of asphalt be used to obtain proper adhesion.

There are two distinct petroleum asphalts having widely different bases and characteristics, one having a paraffine base, the other an asphaltic base.

The petroleum asphalt with an asphaltic base is the only one which should be used for permanency and lasting adhesion. Also be sure that it has been refined and then (Continued on page 42.)

### OPERATING SECTION TO MEET.

Three specialists from allied industries will talk before the meeting of the Operating Section of the Institute of American Meat Packers, which is to be held Tuesday, March 24, at 10:00 a. m., in the Institute offices at Chicago.

Dr. C. H. Bailey, Technical Director of the Biscuit and Cracker Manufacturers Association of America, and formerly Chief of the Department of Agricultural Biochemistry of the University of Minnesota, will discuss "What the Baker Requires in a Shortening." A. W. Noble, Chief Engineer of the Standard Oil Company of Indiana, will talk on "Proper Lubricants for Packinghouse Use."

"The Value of a Technical Education



DR. C. H. BAILEY.

to the Operating Man," will be discussed by Guy L. Noble, formerly an instructor in the Institute of Meat Packing. The other speakers will be packinghouse men, completing a program of interest and value to every operating man in the industry.

Replies received from member companies of the Institute indicate that the attendance will be large and representative, more than 70 men having indicated that they would be present.

The program has been arranged to allow time for discussion from the floor after every talk.

R. F. Eagle is presiding chairman of the Operating Section, and M. D. Harding is program chairman.



## Fifty Years in the Meat Industry

### Reminiscences of a Man Whose Life for Half a Century Parallels the Progress of the Packing Business

Written for The National Provisioner by Charles G. Schmidt.

**EDITOR'S NOTE.**—Mr. Schmidt recently celebrated his 50th anniversary in the meat industry. He is the active head of one of the largest packing house equipment houses of the country. His concern for the welfare of the industry is equal to that of any packer or meat man, and his reminiscences include some interesting historical passages.]

In 1875 nobody thought the meat packing business would become the largest industry in the United States—which a recent federal census showed it to be.

Fifty years ago, when I first entered the trade, I certainly had no such expectation.

Late in 1874 a relative in Germany wrote me that he could, at a good profit, dispose of all the beef casings, bladders, weasands, etc., that we could ship him. The writer, with an uncle and brother, early in 1875 started to clean beef casings.

We knew how to do this all right, but not how to pack and keep them for export, so that we lost nearly all the casings we had put up during the first few months.

#### Started as a Casings Cleaner.

Cleaning casings was something new to our butcher workmen, and in their opinion was beneath them. So they nicknamed us "Gut" or "Guts."

Now, they did not know that "Gut," as pronounced in English, sounds the same as "Gott," the German for "God."

Anyhow, that made us consider ourselves "God's men" in the "God's Country," who are using their hands and heads to make the best of it.

It soon became known that we sold cleaned casings, etc., and in the fall of the year we disposed of what we had on hand. Many families made their own sausage, chopping the meat with hatchets, as did the butchers who had no grinding machines or rockers.

#### Packing in Early Days.

The pork packers, killing in winter only, rendered their lard and grease and salted their meats. Leaf lard and trimmings they sold to contractors, who opened "sparerib stands," as they were called, all over the city of Cincinnati.

The offal from the packing houses was removed by the Cincinnati Fertilizer Company, who hauled it to their plant about ten miles down the river. When the wind blew from that direction everybody in Cincinnati got a whiff of it!

This company also cleaned hog casings, which were a part of the offal. Not stripping them at the packing houses, and washing them in the muddy Ohio river water, left them very dark in color. What we bought from them we had to rewash and resalt, so they looked whiter and cleaner.

#### Soliciting Trade on Horseback.

New Year's Day of 1876, the Centennial Year, I spent in a small village on the Ohio river, in Monroe County, where this eventful day was celebrated. I had gone there to solicit orders for calf rennets

from the Swiss cheese makers who lived on the surrounding hills. This had to be done on horseback.

In the summer of 1876, after we had broken in workmen to do the cleaning of casings, my brother and I bought a first-class meat market.

Before taking possession we made a trip to Philadelphia to take in the Centennial Exposition, and visited Baltimore, Washington and New York. This trip was worth the money, as we saw refrigerators, fixtures, machines and appliances that were different from those used in Cincinnati.

On this trip to the East the B. and O. train stopped 20 minutes for dinner at Chillicothe, Ohio. A butcher there, located only a few blocks from the depot, owed us an account which we could not collect by mail. I used these twenty minutes to call on this butcher and got what was due us.

When asked why he had not answered our letters or paid our drafts, the butcher replied that he could not write English, and that he thought somebody from our firm would be around to collect the account.

#### An Early Butcher Business.

To increase the business of our market, we killed cattle and calves and wholesaled and retailed the meat.

Having no cold storage, only an ice box in the market, the killing in the summer time was done late in the afternoon,

and the hides, fat and offal were hauled away.

Cayenne pepper was put on the bony part of the carcass sides to keep the flies off.

Early the next morning the sides were cut up, the parts skewered to keep them together, and they were sold in chunks or small pieces. The latter were kept under a mosquito bar on the counter. The small pieces that were left over were put in the ice box overnight, but as the box did not have the proper circulation, meat did not keep very long.

While conducting the market we also handled vegetables and other green goods. In the fall we put up our own pickles and sauer kraut. In the winter we made sausage and rendered lard, for which we had many customers.

#### The Early Pork Cellars.

But little pork was sold then in the summer. Pork butchers were the only ones killing hogs during the warm weather.

They had ice cellars, which were square, walled holes in the ground. About 7 feet above the ground, or meat floor, a boiler-plate top was placed, on which the crushed ice was packed in winter, and covered with straw on the sides and top to last through the summer.

The dressed hogs were dropped down through a hatch hole and put into the cellar. The next morning they were pulled up by hand to be cut up. Meat was also salted in these cellars.

In 1878 my brother took over another meat market. In 1879 my horse, a lively trotter (we butchers used to race our horses on the avenue Sunday afternoons) ran away and was killed. A week later my ten-months old baby boy was buried.

#### Back to the Casings Business.

This, and the long hours in the market, from 6 a.m. to 9 p.m., and Sundays till noon, discouraged me. I got out of the market and went back into the casing business again with my uncle.

Cincinnati was a good sausage town then, and many casings were needed. We were able to supply them by securing them from all parts of the country.

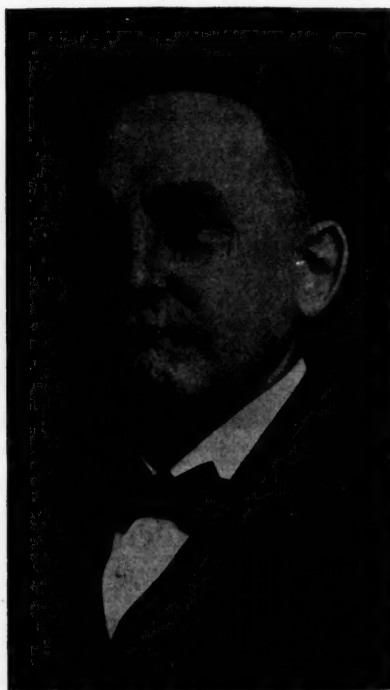
There was no inspection, and a great deal of flour was worked into the cheaper grades of sausage that were shipped South. One of the local sausage makers used to say that it was not necessary to eat bread with his sausages, as there was plenty of flour in them.

#### First Saw Nelson Morris.

In 1881 I made my first visit to Chicago. While at Nelson Morris' plant, Mr. Morris came through the casing department and, noting a little fat on the floor, had the men pick it up to save it.

In the fall of 1882, in connection with a Chicago firm, and using the newly-invented casing-cleaning machines, we began to clean the casings from all the hogs killed in Cincinnati and vicinity.

In February, 1883, we had the first big Ohio River flood. The frame building in which the cleaning was done was partly upset by the high water, and all the salted casings kept in barrels slipped into the water and onto the outside ground, from



CHARLES G. SCHMIDT.

(Continued on page 42.)

## Armour Report Shows Growth in 1924

The annual financial statement of Armour and Company for the year ended December 27, 1924, shows continued and increasing improvement in the affairs of the company. This improvement was shown not only in the business of the company but in its financial position and its relations with the public and its employees.

The report is in the form of a letter to the company's 80,000 stockholders. Sales for the year were in excess of \$800,000,000 and the net profit was \$18,300,000, or approximately 2c on each dollar of sales.

At the end of the year the company had \$3.33 of current assets to each \$1.00 of current liabilities as against \$2.62 to \$1.00 at the end of 1923.

Surplus at the end of 1924 amounted to \$54,807,152 as against \$45,790,803 at the end of 1923.

The company in 1924 wrote off depreciation on plants in excess of \$9,000,000 and gold notes were reduced by more than \$1,600,000.

### President White's Statement.

In his letter to the stockholders, President F. Edson White said in part:

"Operations during the year kept the company's plants busy. Economies realized continue to indicate the wisdom of the Morris purchase. The increased volume of business thereby secured resulted in lower unit production costs and materially increased our net earnings.

"While earnings for 1924 greatly exceeded those of the preceding year, they do not necessarily reflect the future earning power of the business. Operations in fertilizer and leather lines which have been below normal for several years may be expected soon to resume their share in producing profits. The facilities of the company and its subsidiaries are in a better position than ever to handle a growing volume of business.

"The year 1925 opened under favorable circumstances. Our plants are all in good operating condition. Our inventories are normal in amount and are conservatively priced. The consumption of our products

continues in large volume, and all present conditions point to a continued satisfactory business."

### The Financial Statements.

The 1924 consolidated income and surplus statement of Armour and Company, including Armour and Company of Illinois, Armour and Company of Delaware, the North American Provision Company, and their subsidiaries is as follows:

Income before deducting Depreciation and Interest .....	\$40,167,496.82
Less—Depreciation—Buildings, Machinery and Cars .....	9,064,575.55
Income before charging Interest .....	\$31,102,921.27
Interest Charges .....	12,793,183.08
Income before Dividends .....	\$18,309,738.19
Preferred Stock Dividends .....	9,293,380.00
Balance carried to Surplus .....	\$ 9,016,349.19
Surplus December 29, 1923 .....	45,790,803.31
Surplus December 27, 1924 .....	\$54,807,152.50

Consolidated balance sheet as of December 27, 1924, is as follows:

ASSETS.	
Current Assets:	
Cash .....	\$ 15,376,570.89
Notes and Accounts Receivable .....	68,510,486.34
Inventories of Merchandise (less \$10,065,671.23 Drafts drawn against Foreign Consignments) .....	111,469,769.44
Marketable Securities at estimated realizable values .....	10,444,046.56
Investment Stocks, Bonds and Advances .....	48,824,405.24
Properties:	
Land, Buildings, Machinery and Fixed Equipment .....	\$201,497,614.26
Refrigerator Cars, Delivery Equipment, Tools, etc. ....	18,349,413.40
Franchises and Leaseholds .....	1,904,059.35
Deferred Charges, including Unamortized Discount .....	16,918,682.70
	\$493,295,048.27

LIABILITIES	
Current Liabilities:	
Notes Payable .....	\$ 37,267,536.22
Acceptances Payable .....	6,164,576.07
Accounts Payable .....	15,978,209.09
Preferred Stock Dividend Payable Jan. 2, 1925 .....	2,311,905.00
	\$ 61,722,316.38
Gold Notes:	
Wm. F. Mosser Co.—8%, due in 1930 .....	1,900,000.00
Morris & Co.—7½%, due in 1930 .....	13,500,000.00
	15,400,000.00
First Mortgage Gold Bonds:	
Illinois Co.—4½%, due in 1939 .....	\$ 50,000,000.00
Delaware Co.—5½%, Guaranteed, due in 1943 .....	60,000,000.00

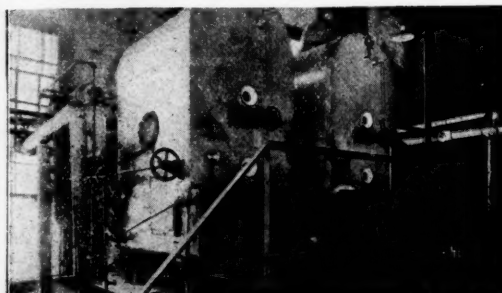
Morris & Co.—4½%, due in 1939 .....	17,147,000.00	127,147,000.00
Reserve for Contingencies .....		1,500,000.00
Minority Stockholders' Equity in Common Stock and Surplus of controlled companies herein consolidated .....		604,579.39
Guaranteed 7% Cumulative Preferred Stock Issued:		
Delaware Company .....	\$ 64,215,000.00	
The North American Provision Co. ....	8,000,000.00	72,815,600.00
7% Cumulative Preferred Stock Issued—Illinois Company .....		50,298,400.00
Common Stock Issued—Illinois Company: (Par Value \$25.00 per share)		
Class "A" .....	\$ 50,000,000.00	
Class "B" .....	50,000,000.00	100,000,000.00
Surplus .....		54,807,152.50
		\$493,295,048.27

### Directors and Officers.

The directors of the company are: J. Ogden Armour, chairman of the board; Samuel McRoberts, president, Metropolitan Trust Company of the City of New York; James Simpson, president, Marshall Field & Company, Chicago; Albert H. Wiggins, president, Chase National Bank of the City of New York; Philip D. Armour, first vice-president, Armour and Company; Charles F. Curtis, dean of agriculture, Iowa State College, Ames, Iowa; Charles W. Armour, vice-president, Armour and Company; Bernard A. Eckhart, president, B. A. Eckhart Milling Company, Chicago; A. Watson Armour, vice-president, Armour and Company; Robert P. Lamont, president, American Steel Foundries, Chicago; Arthur Reynolds, president, Continental and Commercial National Bank, Chicago; Lester Armour, executive department, Armour and Company; Michael W. Borders, attorney at law, Chicago; Arthur Meeker, vice-president, Armour and Company; Harvey J. Sconce, agriculturist, Fairview Farm, Sidel, Illinois; Laurance H. Armour, vice-president, Armour and Company; F. Edson White, president, Armour and Company.

The officers are: F. Edson White, president; Philip D. Armour, first vice-president; Charles W. Armour, vice-president; Arthur Meeker, vice-president; A. Watson Armour, vice-president; Laurance H. Armour, vice-president; Frank W. Waddell, vice-president; Charles H. MacDowell, vice-president; David T. Kiley, vice-president; Victor H. Munnecke, vice-president; Frederick W. Ellis, vice-president; Herbert S. Johnson, vice-president; Philip L. Reed, treasurer; William P. Hemphill, comptroller; George M. Willets, secretary.

Recognized  
Standard  
for Animal  
By-Product  
Liquors



Swenson Double Effect Aluminum Evaporator for handling gelatine, U. S. Glue Co., Carrollville, Wis.

SWENSON EVAPORATOR CO.

(Subsidiary of Whiting Corporation)  
Main Office and Works: Harvey, Ill. (Chicago Suburb)  
Sales Offices in New York, Chicago, Buffalo, Pittsburgh,  
Cleveland, Detroit, Birmingham and San Francisco

Our Experiment Station at Ann Arbor

is equipped to make tests, on a commercial scale (under the direction of Prof. W. L. Badger) on problems involving evaporation, crystallization, heat transfer, etc., at a moderate charge.

**SWENSON EVAPORATORS**

Over 35 Years  
Experience  
Solving  
Evaporator  
Problems



## THE NATIONAL PROVISIONER

Chicago and New York

Official Organ Institute of American  
Meat Packers

Published Weekly by  
**The National Provisioner, Inc.**

(Incorporated Under the Laws of the State of  
New York)

at the Old Colony Building, 407 So. Dearborn  
St., Chicago

Eastern Office, 15 Park Row, New York.

Otto V. Schrenz, President.

Paul I. Aldrich, Vice-President.

Hubert Ellis, Secretary and Treasurer.

Paul I. Aldrich, Editor and Manager.

### GENERAL OFFICES.

Old Colony Bldg., 407 So. Dearborn St.  
CHICAGO, ILL.

Telephones Wabash 0742, 0743, 3751.

Cable Address "Sampson," Chicago.

### EASTERN OFFICES.

15 Park Row, New York.

Telephone Barclay 6770.

Money due THE NATIONAL PROVISIONER should  
be paid to the Chicago office.

Correspondence on all subjects of practical  
interest to our readers is cordially invited.

Subscribers should notify us by letter be-  
fore their subscriptions expire as to whether  
they wish to continue for another year, as  
we cannot recognize any notice to discon-  
tinue except by letter.

### TERMS OF SUBSCRIPTION INVARIABLY IN ADVANCE, POSTAGE PREPAID.

United States.....	\$3.00
Canada.....	4.00
All Foreign Countries in the Postal Union, per year.....	5.00
Single or Extra Copies, each.....	.10
Back Numbers, each.....	.25

### Is Your Paper Late?

THE NATIONAL PROVISIONER is put on  
mail trains in Chicago every Saturday be-  
fore 11 a.m. It should reach you  
promptly.

If there is any delay, please save the  
wrapper, mark on it the hour of delivery  
to you by the carrier, and send it to THE  
NATIONAL PROVISIONER, Old Colony Bldg.,  
Chicago, Ill.

This will aid us in obtaining proper  
service for you from the Post Office.

## Your Hides Are Worth Money

Not enough hides are produced in the  
United States each year to meet the needs  
of the trade. This would seem to make a  
situation wherein the American producer  
of hides would have no difficulty of dis-  
posing of his output.

This, however, is not always the case.  
It is frequently more desirable to import  
hides from other countries and "pass up"  
much of the domestic production. What  
is the reason for this?

The difficulty is not in the quality of  
the American hide itself, but is a result  
of poor "take-off" and method of han-  
dling, from the killing floor to the time  
the hides are sold to the tanner.

The large packers recognize hides as

their most valuable by-product, and as  
such exercise great care in dropping and  
handling throughout.

Many small packers and local killers  
think of hides as something they can get  
money for in addition to the meat of the  
animal. And so they save and sell them  
in the usual routine, but pay little atten-  
tion to proper take-off and care in handling  
and storage.

It is producers of the latter class that  
do so much damage to the hide business,  
and swell the percentage of low grade  
hides. In fact, so large is the production  
of this poor take-off that it frequently has  
a determining influence on the market for  
all grades of hides.

It is just as easy to take a hide off right,  
and to handle it right, as it is to do this  
the wrong way.

Every producer wants just as much  
money for his hides as he can get. The  
reason for the large percentage of low-  
grade hides, then, must be a matter of  
ignorance.

The problem is one of education to re-  
duce the number of poor hides. In a re-  
cent issue of THE NATIONAL PROVISIONER a  
well-known hide authority advocates a  
campaign of publicity on the part of tan-  
ners to teach producers the right way to  
take off and handle hides.

He estimates that from 30 to 70 per  
cent of hides produced outside of the  
larger packing plants must be graded as  
No. 2.

So-called "country" hides are not neces-  
sarily the take-off on farms. In a large  
measure they comprise the production of  
the butcher in the smaller towns and  
cities. Thousands of these butchers are  
expert in handling hides, but many more  
thousands are inexperienced or careless or lack  
proper knowledge.

These butchers and many of the smaller  
packers are the people who must be edu-  
cated. If the domestic hide is to assume  
its rightful place in commerce, and the  
producer is to receive adequate money re-  
turn for his production, the general quality  
of these hides must be very greatly im-  
proved.

When this is done there will be a market  
for the entire domestic production, and  
there will be no occasion for the tanner  
to turn to the imported hide until the  
domestic supply is exhausted.

Information on the right way to handle  
and grade hides has been widely dis-  
tributed by THE NATIONAL PROVISIONER.  
This information is still available to sub-  
scribers in reprint form, and can be se-  
cured by them on request, accompanied  
by a 2c stamp.

## What's Wrong With Cotton Oil

It is well-known that there has been  
something wrong with cottonseed oil for  
a long time.

The situation is generally attributed to  
the large quantities of lard available at  
a low price for the past two years, which  
has had a depressing influence on the de-  
mand for and price of cotton oil.

With a reduction in the number of hogs  
marketed the price of lard has increased,  
carrying with it oil prices, although a wide  
differential still exists. Oil has been sub-  
stituted for lard by many commercial con-  
sumers, and is likely to be used in increas-  
ing quantities if the price of lard goes  
still higher.

This makes a better outlook for the  
cottonseed crushers, which in turn will be  
reflected in the price paid for seed.

Discontent on the part of growers was  
reflected in a resolution presented to the  
last Congress by a representative from  
Mississippi to investigate an alleged com-  
bine or conspiracy to control the price of  
cottonseed.

It is regrettable that here, too, the  
growers and the politicians fail to under-  
stand the problems surrounding their mar-  
ket. Lack of demand and low price for  
finished product are not conducive to a  
ready demand and high price for raw  
material.

The legislator's move in behalf of his  
constituents, without first informing him-  
self of real conditions, serves only to ex-  
pose his lack of information and to place  
him in a class with the Mexican legislator  
who is reported to have introduced a reso-  
lution to have the law of supply and de-  
mand repealed for a period of six months!

Cottonseed crushers have faced a severe  
economic condition for a long period.  
The result has been the closing of many  
mills and the sacrifice of large sums of  
money in the sale of the mill properties.

There has been every evidence of any-  
thing but a combine among the crushers of  
Mississippi, as well as other cotton states.  
The first step toward a combine would be  
price control. Evidence of this does not  
exist. There is no uniformity in the price  
paid for seed, each mill making its own  
price, governed by the demand for and  
supply of seed.

The cottonseed oil industry needs some-  
thing, but it is not investigation. It ap-  
pears as though this "something" may be  
supplied by a revival of demand for oil at  
a price sufficient to bring a fair return to  
the manufacturer. The only regret is that  
the depression lasted so long that the  
financial situation of some seems beyond  
repair.

# PRACTICAL POINTS FOR THE TRADE

(Contents of THE NATIONAL PROVISIONER are copyrighted and may not be reprinted except by permission.)

## Thuringer Summer Sausage

A wholesale sausage maker in the Middle West wants information on making summer sausage. He says:

Editor The National Provisioner:

Please send me copy of formula and directions for making fancy Thuringer summer sausage.

The following is a formula for making Thuringer sausage. For a 150 lb. block use:

### Meats:

- 90 lbs. boneless chucks, trimmed
- 30 lbs. extra lean pork trimmings
- 30 lbs. reasonably lean regular pork trimmings

150 lbs.

### Seasoning:

- 6 lbs. salt
- 18 oz. granulated sugar
- 12 oz. ground white pepper
- 3 oz. double refined nitrate of soda or salt peter

All meats used must be strictly fresh and in good condition.

Retrim boneless beef, removing tallow, gristle and blood clots, if any. Also carefully inspect lean and regular pork trimmings, removing bones, gristle and blood clots.

The selection of meats is very important, and the handling throughout requires close attention.

**Grinding and Rocking.**—Grind boneless chucks through 7/64 in. plate of hasher, then weigh off ground beef and pork trimmings in proper proportion. Put the ground beef on the summer sausage rocking machine and rock for about 30 minutes, adding seasoning. Then add lean and regular pork trimmings and rock all together for an additional 20 minutes, making a total of 50 minutes actual rocking time, at 55 to 57 revolutions per minute.

After each 150 lb. block is rocked, scrape the rocker block after meat is removed from rocker, as there will be a collection of grease and tallow, which must not be mixed in with the rocked meat, but put in a receptacle and put in tank at the end of the day's business.

**Shelving Meat.**—Take meats to cooler immediately from rocking machine and place upon shelving pans, preferably in the cooler at a temperature of 36 to 40 degrees. Spread meat in layers of not over 10 inches in thickness. Knead the meats well by hand, in order to exclude air as much as possible.

Carry the meat on pans in cooler for 48 hours minimum and 72 hours maximum time. At the expiration of this time, remove from shelving pans in cooler and take to mixing machine.

**Mixing.**—Put chilled meats in mixer and mix for about 2 minutes, then take to stuffing machine.

**Stuffing.**—Extra precautions must be taken in the filling of the stuffing machine, by pressing the meat into the ma-

chine with all the force possible, so as to prevent air pockets in the product after the meat is stuffed in casings.

Export hog bungs are used to stuff the sausage in. These are cut in 30 inch lengths. These export hog bungs are expensive containers, and competent help should be employed to properly stuff each bung to full capacity and avoid breakage.

Puncture the bungs after stuffing thoroughly, and particularly where air appears between the casing and the meat.

**Cooling.**—After the meat is stuffed into the bungs, the product should be hung on trucks immediately, and when truck is filled it may be taken to what is known as the green hanging room at natural temperatures. [As outlined in "The Packer's Encyclopedia," page 158.]

Or the product can be safely transferred to a cooler temperature of from 36 to 40 degrees F., and hung on rails in hanging sections. Hanging racks must be provided for this purpose.

Carefully spread when hanging, so that sausage does not touch, and allow the product to remain in the cooler for 24 hours.

At the expiration of this time the product should be transferred to natural temperatures for a few hours, to allow it to come up gradually from a cooler temperature to natural temperature, and dry off thoroughly before taking to the smokehouse.

**Green Hanging Room.**—In the event that a green hanging room is used, such as described in "The Packer's Encyclopedia," it requires from 3 to 5 days, de-

pending upon weather conditions, to prepare the green stuffed sausage for the smokehouse.

In a green hanging room product should be cured, to begin with at a temperature of 50 to 55 degrees, with sufficient air ventilation combined with heat to gradually dry off the casings. Under favorable weather conditions this can be accomplished in about 3 days by gradually raising from 50 to 55 degrees temperature up to 65 to 70 degrees. When the product is thoroughly dried off, and natural meat color shows through the casings, then deliver to smokehouse.

**Smoking.**—Smokehouse temperatures should be watched very closely, and carried at 90 degrees for the first 24 hours; then gradually raise to about 95 and not more than 100 degrees, in finishing off the product.

Use hardwood sawdust only, with an ordinary smudge fire to create a cloudy house.

Sawdust should be placed in the fire pit in the form of a figure eight, but this of course depends a great deal upon the draft of the house. Sometimes it is necessary to have a small pile of sawdust in each corner, and one pile in the center of the fire pit, in order to get an equalization of smoke throughout the house.

**Steam Drying.**—In cold climates it is advisable to have steam coils in the smokehouse to control the temperature in zero weather, especially where the temperature goes down to 35 or 40 degrees below zero. There have been cases where the product would come out of smoke under these conditions showing a ring around the edge of the meat next to the casing, caused by frost.

During the summer months hold the smokehouse temperature down to the lowest possible point.

**Drying.**—As soon as the product is sufficiently smoked, showing good color and firmness, remove immediately from smokehouse. Avoid draft, as the product is coming out of a temperature of around 95 degrees and in cold weather unless the room just outside the smokehouse is heated, there is great danger of chilling the product and causing it to wrinkle.

The product, therefore, must be removed rapidly and placed on trucks and covered with burlap, both sides and ends, and delivered to the dry room as quickly as possible.

In cold weather remove from trucks and bank in sections and cover with burlap, and allow to remain in this manner overnight. The following morning the burlap is to be removed and the sausage carefully spread in the hanging sections, at a distance of just a few inches apart, so that it will not touch. Then it is well to hang burlap on the sides and ends of the sections. Do not open windows close to the fresh smoked product for a few days at least.

## Handling Casings

Do you know how to handle hog and sheep casings?

It means profit to you if you do, and LOSS to you if you don't.

Complete directions for handling both hog and sheep casings, all the way from the killing floor to the storage room, have been prepared by THE NATIONAL PROVISIONER. They are invaluable to the packer who wants to handle his casings in the right way.

Either or both of these may be had by subscribers, by sending in the attached coupon, together with a 2c stamp.

The National Provisioner:

Old Colony Bldg., Chicago, Ill.

Please send me directions for handling  
sheep casings,  
hog casings,  
(Cross out one not wanted.)

Name .....

Street .....

City .....

Enclosed find 2 cent stamp.



After the meat becomes set in the casings, gradually give the product a little air and heat, carrying dry room temperatures at about 55 to 58 degrees.

Dry room must be equipped with steam coils on side and end walls, also floor coils in an occasional hanging section at least. It must also have plenty of ventilation from side and end walls, also overhead ventilation to allow the odors to escape and maintain the proper atmospheric conditions.

**Shipping.**—The product may be shipped strictly fresh, medium dry, or fully dried. If not sold when fully dried, then the product should be transferred to a dry cooler temperature of 40 degrees, and carried in this cooler until shipped or sold.

### Trouble in Curing Hams

A packer in Ohio is having some difficulty with his S. P. hams. He says:

Editor The National Provisioner:

We use a 70 degree brine on 14@16-lb. hams. Some come out of the smokehouse mild and some salty. We would like to know the proper way to soak them out in order to get them uniform.

What is the best sugar to use for curing, and where can we get it? We have seen a real dark or black sugar, but don't know where to get it.

Do you know what causes dark spots in boiled hams? We have had quite a bit of trouble with spots in our boiled hams lately, and up to now have been unable to correct it.

The inquirer is curing his hams in 70 degree brine, 14@16 av. weights. He states that some hams come out of the smokehouse mild, others are salty, and he would like to know the proper way to soak them out in order to get them uniform.

The best method is to soak the hams about 4 hours in water, at a temperature of 65 to 70 degrees, changing the water once if necessary.

The best sugar to use for curing is genuine Louisiana second cane sugar, 90-92 sugar basis. This sugar is commonly bought by packers through sugar brokers. (Addresses on application.)

The inquirer mentions that he has seen a real dark or black sugar but does not know where to get it. This sugar is obtainable, and some small concerns are using it with good results, but caution is recommended in the purchase of the dark sugar. It would also be advisable to have a chemical analysis made of it before using, to be certain there is no foreign matter in it which might have a tendency to counteract the cure.

Regarding the third question, as to what causes dark spots in boiled hams with which inquirer has experienced considerable trouble recently. This is un-

### Curing S. P. Meats

More money is lost in poor curing than in almost any other line of meat manufacturing.

Too many curers operate on the "by guess and by gosh" plan—and then wonder what's the matter with their meats!

In the old days the best curing formulas were kept under lock and key, and there was supposed to be some mysterious power in them.

Today the best curers all know the best methods, and there are no secret formulas. The secret is in the intelligent use of the standard formulas.

Standard formulas and full directions for curing sweet pickle meats have been published by THE NATIONAL PROVISIONER. Subscribers can obtain copies by sending in the following coupon, accompanied by 2-cent stamp:

The National Provisioner:

Old Colony Bldg., Chicago, Ill.

Please send me copy of formula and directions for "Curing S. P. Meats."

Name .....

Street .....

City .....

doubtedly caused either by the hams not being fully cured, or else the overhauling has been neglected.

If the inquirer had given a line on the cured age at which he was cooking his hams, we would be in a better position to judge. The 18@20 av. should be held close to 60 days in cure before using. And particular attention must be paid to the overhauling during the curing process, or such trouble as described by the inquirer will be experienced.

*What are proper hog cooling temperatures? Ask THE BLUE BOOK, the "Packer's Encyclopedia."*

### Operating Pointers

For the Superintendent, the Engineer and the Master Mechanic

#### CLEAN STEAM SAVES MONEY.

By W. F. Schaphorst, M. E.

Clean steam for turbine and engine operation is essential in these days of high steam speed, high temperatures, and high pressures.

It is not uncommon to find deposits of scale or dirt in engine cylinders and on turbine blades. Sodium sulphate, dirt, and calcium carbonate are the principal offenders. Not only do the impurities clog, but they cause damage by cutting turbine blades and valve discs, making traps and valves inoperable, ruining engine cylinders, etc.

In order to avoid these troubles, one of the simplest methods is the installation of a steam purifier, the function of which is the elimination of moisture. By getting rid of the moisture all dirt is eliminated also, because it is only the water in steam that carries over the impurities. Dry steam cannot carry scaling impurities.

Although purifiers are installed principally to make steam clean, there is also a thermal saving involved. This saving is sometimes small and sometimes it amounts to a great deal. By removing all moisture, superheat can be increased. Hence from a heat standpoint, when using superheated steam, one can count on an increase of about 17 degrees to every 1 per cent of moisture removed.

Also turbine manufacturers give the reduction in steam turbine water rate of 1 per cent for every 12 degrees increase in superheat. If 2 per cent of moisture is removed, the superheat would therefore increase 34 degrees, which would be equivalent to almost 3 per cent reduction in turbine water rate.

One can easily figure for himself what this amounts to during an entire year. It may mean that the purifier will actually pay for itself within the first year as an economizing device. And in addition the owner gets clean steam and machine protection.

### Production and Sale of Casings

brought to the maximum with my Sales and Service combination

It will pay you to investigate. Address  
**ROY L. NEELY**

Broker of Casings Exclusively  
602 Webster Bldg. Chicago, Ill.  
Cable Address "ROLESNELY"

# do

you really know who makes your sausage binder?

Who guarantees it against mould and discoloration? . . . And another thing—is it fresh when you get it?

Short's Sausage Binder is made in our own mill under our personal supervision.

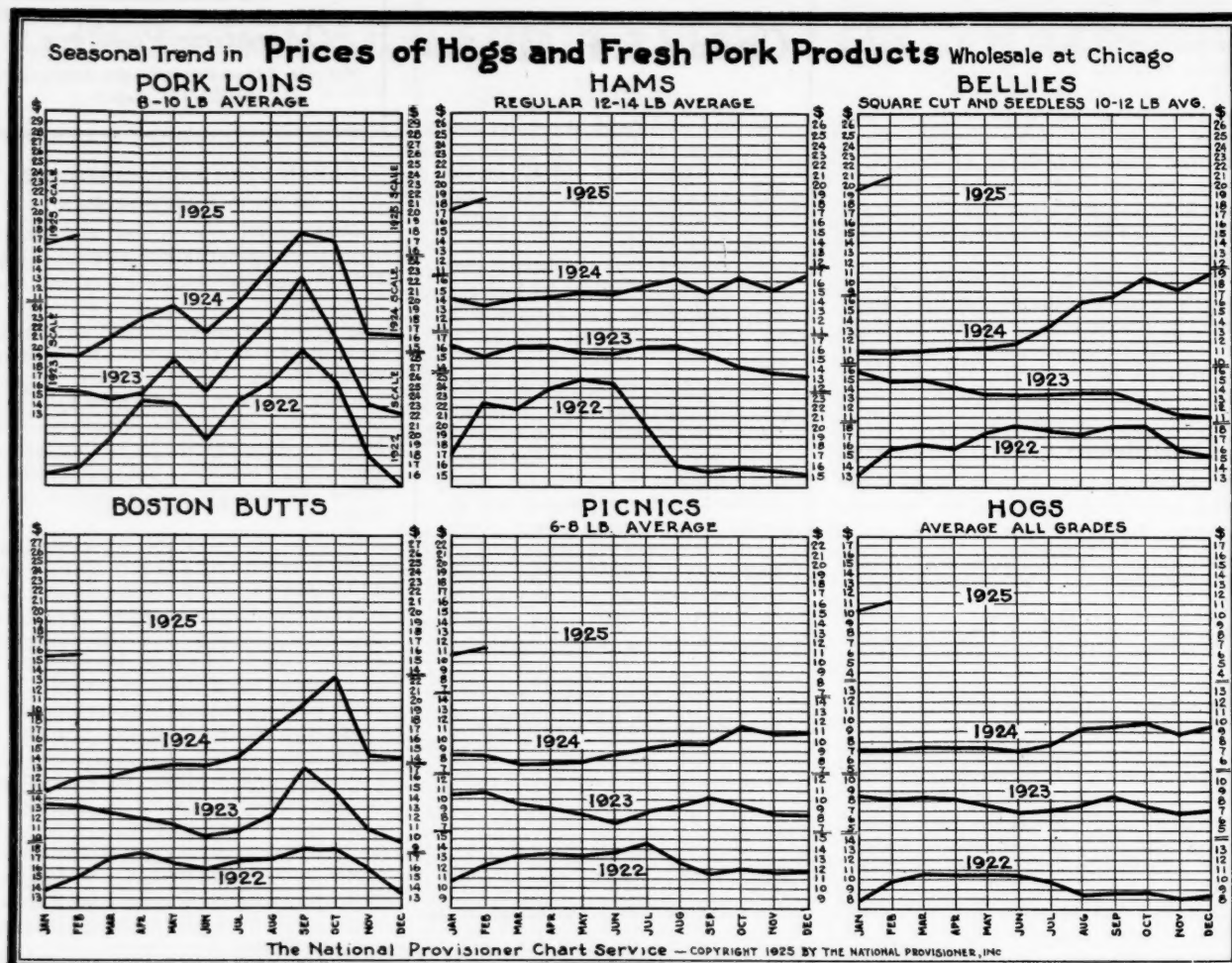
We brand it with our own name—and we GUARANTEE it!

Short's Sausage Binder is shipped direct to you from the mill—FRESH!

**J. R. Short Milling Company**  
38th and Wall Streets, Chicago



"Buy Direct From the Mill"



This chart in THE NATIONAL PROVISIONER MARKET SERVICE series shows the trend of prices of fresh pork products and live hogs for the first two months of 1925, with comparisons for the three years previous.

Prices of hogs have risen sharply since the first of the year, and product prices have also climbed upward, but not so rapidly as live hogs.

Fresh pork loins have been a troublesome product much of the time. In the early part of the period the price was exceedingly low. Later, with the decline in the hog runs, the price rose rapidly but was still far below the right level for this product. This has been one item that has contributed materially to the daily cutting loss on hogs.

Hams have been in a more satisfactory position, and the demand and accompanying price for bellies has been strong.

Boston butts showed little price increase during this period, and the upturn on picnics was slow.

The trend of all fresh pork products has been almost exactly opposite to that during the same period of the last two years, and much more nearly approaches that of 1922.

The same is true of the price of live hogs. The year of 1922 was more nearly a period of normal hog marketings than was true of either 1923 or 1924. During each of these years approximately 10,000,000 more hogs were marketed than in 1922.

Decline in export demand and heavy accumulations of product make the current decreased hog runs of less importance than they otherwise would be.

#### GERMAN PROVISION MARKET.

Lard receipts at Hamburg, Germany, were again lower during the week ending March 14, says Trade Commissioner E. C. Squire in his weekly cable to the Department of Commerce, with only fair stocks inland. The demand for this product on the Hamburg market was rather slow, although the inland demand was somewhat better.

Spot lard at Hamburg during the week sold at \$41.25@42.50 per 100 kilos. Lard for shipment generally ranged from \$42.00 @42.50 per 100 kilos.

The market for dry salt meats during the week was unchanged, these cuts moving slowly.

The prices of extra oleo oil were firmer although the business continued slow, \$28 @30 per 100 kilos being asked for spot

stocks. Extra oleo oil prices ranged from \$23.75@25.00 per 100 kilos, the demand for this product paralleling that for extra oil. Extra premier jus was also firmer. There was a fair demand for corned beef.

Receipts of livestock at 20 German markets for the week ending March 14 were as follows: Pigs, 80,300; calves, 22,500; cattle, 17,500; and sheep, 16,000. The top Berlin price for live hogs was 66 pfennigs per one half kilo live weight (14.26 cents per pound).

German official imports for the month of January indicate the arrival of 500 metric tons of bacon as compared with 4,000 metric tons for the month of January, 1924. Lard arrivals during the month were 11,750 metric tons, as compared with 14,640 metric tons for January, 1924. Canned meat arrivals were 750 metric tons, compared with 4,620 metric tons in January, 1924.

#### BRITISH PROVISION CABLE.

American hams on the Liverpool provision market were firm during the week ending March 14, says Trade Commissioner E. C. Squire in a weekly cable to the Department of Commerce. Demand for these products was fair, prices ranging from 103@112s per cwt.

There were relatively good inquiries for Cumberlands also, the prices for this cut generally ranging between 92 and 98s per cwt. Wiltshires were also in fair demand, 92@95s per cwt. being asked for spot stocks.

Bellies were firm, prices from 114@116s per cwt. being asked. Demand for picnics was only fair with prices ranging from 72@75s per cwt.

Lard was firm under steady trading, 90@91s per cwt. being generally the range of prices for this product during the week.



# PROVISIONS AND LARD

## WEEKLY REVIEW

All articles under this head are quoted by the barrel, except lard, which is quoted by the hundredweight in tierces, pork and beef by the barrel or tierce and hogs by the hundredweight.

### Markets Quieter—Hogs React—Product Somewhat Easier—Prices Influenced by Grain—Stocks Show Moderate Decrease.

The past week the provision and lard market has been overshadowed to a large extent by the violent changes in the grain markets. The fluctuations in grain have been so wild that the natural influence on all kinds of product was to cause some selling pressure, and a disposition to work carefully, lest the panicky conditions in grain should extend into hogs and provisions.

The fact that the reaction in hogs was so comparatively moderate was thought to indicate a better relative position in hogs and product than in practically any other commodity. The declines in feed grains were much more drastic than declines in hogs and product, as they were directly influenced by the excitement in wheat.

### Hog Receipts Drop.

The hog movement last week further tended to confirm the claims of small available supplies. The western receipts at the seven principal points were only 518,000 against 708,000 last year, and cattle 190,000 against 179,000, while the movement of sheep showed an increase amounting to 217,000 against 178,000.

The lighter movement of hogs was considered as directly attributable to lack of supplies in the country and belief that the hogs are not available, or they will come in at the price. The radical readjustment of the hog-corn ratio may have had something to do with this situation, as the present price of hogs offers a profit of 15 to 20c a bushel in feeding even contract corn, while the lower grades show a big profit.

Some argument has been advanced that the holding back of the hogs is not so much the result of lack of supplies as it is the very attractive feeding conditions which may mean that farmers are fattening hogs and that a more liberal movement of heavier weight hogs will be seen within a comparatively short time.

### Small Decrease in Chicago Stocks.

The mid-month stock of product at Chicago showed a small decrease in lard compared with March 1st, but the total is about three times as large as last year. The fact that production and shipments into Chicago continue on such a large scale is rather surprising, as the local packing at Chicago since March 1st shows a considerable decrease compared with last year. The receipts and shipments are partly responsible for the change in tendency, receipts have been somewhat larger than last year, while shipments have been smaller, the combination accounting for the decrease in the local stock.

The Chicago midmonth stocks follow:

	Mar. 15, 1925	Mar. 1, 1925	Mar. 15, 1924
Mess pork, bbls.....	174	438	416
Lard, reg. lbs.....	67,355,945	68,514,674	21,114,142
Other lard, lbs.....	10,035,691	12,393,334	6,569,728
Sh. rib sides, lbs.....	6,250,522	6,547,874	2,897,656
D. S. cl. bellies, lbs.....	7,092,324	8,417,815	21,319,202
D. S. c. bellies, lbs.....	4,332,307	3,972,070	5,621,316
Ex. s. c. sides, lbs.....	354,005	192,539	359,036

The monthly Government report of cold storage holdings of meat products showed a grand total of 1,100,000,000 lbs. against

1,021,000,000 lbs. February 1st, 1,063,000,000 lbs. last year, and a five year average of 1,023,000,000 lbs. The frozen beef stocks showed a decrease of 11,000,000 lbs. for the month. Dry salt pork showed an increase for the month, and pickled pork, and in process of cure, a small increase for the month.

The effect of the price continues to be reflected in the export shipments. The shipments of lard the past week as shown by the commercial figures was 7,600,000 lbs. against 17,600,000 lbs. last year, and meats 11,600,000 lbs. against 17,700,000 lbs. last year.

### Price Affecting Exports.

There are several explanations given of this change in the export movement of hog-products. The one thing which stands out most prominently is the relative price compared with a year ago. This is undoubtedly having a good deal of effect, but on top of that is the theory advanced in some circles that the price of both bread and feed grains on the other side has had considerable to do with the falling off in the export movement.

The observation of a traveling expert in Europe has been that owing to the high price of bread and feed grains, farmers have been selling their bread and feed grain and have not bought as much imported feed-stuffs and therefore have been compelled to sell more of their livestock. In addition the relative price of competing vegetable oils abroad has had more or less influence on the export demand for American animal fats.

PORK—The market continues very firm with demand fair. Mess New York quoted

at \$40.00; family, \$38.00@42.00; fat backs, \$39.00@44.00. At Chicago mess was \$38.00.

LARD—Demand moderate but prices very firm with stocks decreasing slightly. At New York prime western was quoted at 17.65@17.75; middle western, 17.45@17.55; city, 17.4c; refined to the continent, 18.5c; South American, 19.4c; Brazil kegs, 20.4c; compound, 13.4c.

At Chicago regular lard in round lots was quoted at May price; loose, 50c under May and leaf 87.5c under May.

BEEF—The market was moderately active and firm. Mess quoted at \$18.00@19.00; packet, \$18.00@19.00; family, \$21.00@23.00; extra India mess, \$34.00@35.00; No. 1 canned corn beef, \$2.75; No. 2, six pounds, \$17.50; pickled tongues, \$55.00@65.00 nominal.

SEE PAGE 37 FOR LATER MARKETS.

### DANISH BACON EXPORTS.

Bacon exports from Denmark for the week ending March 14, 1925, amounted to 4,000 metric tons. The total amount went to England, according to cable reports to the U. S. Department of Commerce.

### PORK PRODUCTS EXPORTS.

Exports of pork products from principal ports of the United States during the week ending March 14, 1925, are reported by the U. S. Department of Commerce as follows:

	Week ending			
	Mar. 14, 1925	Mar. 7, 1925	Feb. 28, 1925	to Mar. 14, 1925*
	M lbs.	M lbs.	M lbs.	M lbs.
<b>Hams and Shoulders, Including Wiltshires.</b>				
Total .....	1,796	2,353	2,992	165,593
To Belgium .....	3	3	3	7,628
Germany .....	42	.....	.....	549
Netherlands .....	.....	.....	.....	1,675
United Kingdom .....	1,394	1,603	2,520	133,344
Other Europe .....	6	41	.....	1,769
Canada .....	156	218	107	5,257
Cuba .....	174	414	243	10,974
Other countries .....	24	74	38	4,397
<b>Bacon, Including Cumberlands.</b>				
Total .....	7,436	7,370	4,931	214,919
To Belgium .....	540	.....	327	8,463
Germany .....	713	.....	675	20,713
Netherlands .....	135	68	120	8,280
United Kingdom .....	5,867	6,445	3,467	131,769
Other Europe .....	155	848	238	26,019
Canada .....	24	.....	70	1,897
Cuba .....	.....	.....	.....	15,717
Other countries .....	2	9	34	2,070
<b>Lard.</b>				
Total .....	16,981	10,168	10,957	595,458
To Belgium .....	880	.....	308	20,075
Germany .....	8,103	1,193	3,511	209,067
Netherlands .....	1,480	873	552	46,975
United Kingdom .....	3,877	3,927	3,563	149,442
Other Europe .....	458	1,672	1,309	67,013
Canada .....	111	.....	.....	5,818
Cuba .....	1,696	1,112	1,050	60,068
Other countries .....	376	1,391	604	36,130
<b>Pickled Pork.</b>				
Total .....	413	544	229	17,269
To Belgium .....	.....	.....	.....	178
Germany .....	36	.....	20	434
Netherlands .....	.....	.....	.....	85
United Kingdom .....	52	46	15	2,233
Other Europe .....	6	274	.....	2,291
Canada .....	256	116	144	4,078
Cuba .....	11	46	.....	1,770
Other countries .....	52	62	50	6,200

WEEK ENDING MARCH 14, 1925.

	Hams and shoulders, M lbs.	Bacon, M lbs.	Lard, M lbs.	Pickled pork, M lbs.
Boston .....	6	24	24	26
Detroit .....	870	505	192	39
Port Huron .....	124	24	173	226
Key West .....	174	.....	1,054	.....
New Orleans .....	24	.....	1,034	43
New York .....	112	6,351	14,347	36
Philadelphia .....	.....	.....	112	.....
Portland, Me. ....	486	530	45	43

\*Revised to January 31, including exports from all ports.

## Daily Market Service

The DAILY MARKET SERVICE, established to furnish the trade with authentic daily information of market prices and market transactions, is the latest addition to THE NATIONAL PROVISIONER's trade service.

It includes market prices and transactions on provisions, lard, sausage meats, etc., together with daily hog market information, Board of Trade prices, etc. It covers export markets also.

It is mailed each day at the close of trading, and a handsome leather binder is furnished to subscribers for the purpose of filing the daily reports for ready and permanent reference. Subscribers also are entitled to free telegraphic service (messages collect).

Application for this service may be made to THE NATIONAL PROVISIONER, Old Colony Bldg., Chicago, Ill. The cost is \$1 per week, or \$48 per year, payable in advance.



## Extra Profits for you who smoke meats

Would you like to get a greater margin of profit on your present output of smoked meats?

If you would, investigate this method used with great success by packers in every important city in America.

### "What will it do for me?"

It eliminates flabby meats, shrivelled meats, meats with poor flavor and wrong color, meats that go out to injure the good name of your brand.

### What is it?

Powers Automatic Temperature Control. It is Thermostatic. It keeps gas-fired smoke houses at an even temperature. You simply set it for whatever temperature you require. It is accurate, always on the job—never loafs nor goes to sleep—never forgets—never guesses wrong—never asks for bigger pay. Its

The Powers Regulator Co.,  
2725 Greenview Ave., Chicago.

Please send me particulars of your 30 day free trial and prices of your Thermostatic Control for Smoke Houses.

Type of Smoke House.....

Name .....

Firm .....

Address .....

cost is reasonable, and it gives accurate temperature control for many years.

When smoke house temperatures are controlled by hand, experience shows that shrinkage varies from 6 to 15 per cent. If the smoke house gets too hot, there is heavy shrinkage, spoiled meat, and fires. If the temperature is not hot enough, there is loss of valuable time and labor, and unsalable meat due to bad color.

Powers Thermostatic Control reduces these losses to a minimum, and its cost is but a fraction of the loss sustained on one batch of spoiled product.

A good smoker is hard to get, and difficult to keep because his work is not only disagreeable, but impairs his health.

Powers Thermostatic Control relieves him of one of his chief worries, makes his job more attractive, and improves the quality and salability of your product.

Write for our FREE Test Offer and Prices

## THE POWERS REGULATOR CO.

34 years of specialization in temperature control

2725 Greenview Avenue, Chicago

Offices in 35 Cities—See your telephone directory.

(110)

### CHICAGO MID-MONTH STOCKS.

Stocks of provisions in Chicago at the close of business on March 14, 1925, with comparisons, are reported by the Chicago Board of Trade as follows:

	Mar. 14, 1925.	Feb. 28, 1925.	Mar. 14, 1924.
Mess pork, new, made since Oct. 1, '24, bbls. ....	174	438	416
P. S. lard, made since Oct. 1, 1924, lbs. ....	67,355,945	68,514,674	21,114,142
Other kinds lard, ....	10,035,691	12,303,534	6,509,728
S. R. middles, made since Oct. 1, 1924, lbs. ....	6,250,522	6,547,874	2,897,656
D. S. clear bellies, made since Oct. 1, 1924, ....	7,092,524	8,415,715	21,319,202
D. S. clear bellies, made previous to Oct. 1, 1924, ....		2,100	
D. S. rib bellies, made since Oct. 1, 1924, ....	4,332,307	3,972,070	5,615,916
D. S. rib bellies, made previous to Oct. 1, 1924, ....			5,400
Extra short clear middles, made since Oct. 1, 1924, lbs. ....	354,006	192,539	339,086

### NEW YORK MEAT SUPPLIES.

Receipts of western dressed meats and local slaughter under federal inspection for New York City, N. Y., are officially reported for the week ending March 14, 1925, with comparisons as follows:

	Week ending Mar. 14, 1925.	Previous week.	Cor. week 1914.
Western dressed meats:			
Steers, carcasses .....	7,713	6,858	5,838
Cows, carcasses .....	1,053	1,041 1/2	962 1/2
Bulls, carcasses .....	145	188	200 1/2
Veal, carcasses .....	13,130	12,610	10,553 1/2
Hogs and pigs .....		55	
Lambs, carcasses .....	28,149	23,148	16,725
Mutton, carcasses .....	5,633	6,343	4,982
Beef, cuts, lbs. ....	164,784	93,113	155,637
Pork cuts, lbs. ....	993,520	1,416,900	1,190,361
Local slaughters:			
Cattle .....	10,285	11,357	9,163
Calves .....	14,800	15,397	11,592
Hogs .....	42,025	54,060	62,501
Sheep .....	34,345	43,754	37,741

### LARD AND GREASE EXPORTS.

Exports of lard from New York, March 1 to March 18, were 28,173,755 lbs.; tallow, none; greases, 6,223,600 lbs.; stearine, none.

## Cheaper Hogs!

Try killing hogs shipped direct from country points.

No stale or feverish hogs; all hogs fresh. Can ship to you same day as farmer delivers.

Can furnish many loads per week.

We sell them cheaper!

Guarantee as represented.

Write or wire for particulars.

Ramsbottom Hog Purchasing Co.  
Munden, Kansas.

### PHILADELPHIA MEAT SUPPLIES.

Receipts of western dressed meats and local slaughter under city and federal inspection at Philadelphia, Pa., are officially reported as follows for the week ending March 14, 1925:

	Week ending Mar. 14, 1925.	Previous week.	Cor. week 1914.
Western dressed meats:			
Steers, carcasses .....	2,349	2,294	2,276
Cows, carcasses .....	700	832	794
Bulls, carcasses .....	271	213	227
Veals, carcasses .....	2,003	2,036	2,101
Lambs, carcasses .....	9,650	7,808	6,533
Muttons, carcasses .....	1,275	1,885	1,057
Porks, lbs. ....	369,361	395,144	549,497
Local slaughters:			
Cattle .....	2,061	2,067	2,419
Calves .....	2,445	2,354	1,062
Hogs .....	12,478	18,978	23,803
Sheep .....	4,009	5,315	4,290

### BOSTON MEAT SUPPLIES.

Receipts of western dressed meats and slaughters under federal and city inspection at Boston, Mass., are officially reported as follows for the week ending March 14, 1925, with comparisons:

	Week ending Mar. 14, 1925.	Previous week.	Cor. week 1924.
Western dressed meats:			
Cows, carcasses .....	1,742	2,127	1,543
Steers, carcasses .....	2,417	1,474	1,441
Bulls, carcasses .....	45	31	62
Veals, carcasses .....	1,113	1,833	1,354
Lambs, carcasses .....	12,956	12,967	10,500
Mutton, carcasses .....	502	612	771
Porks, lbs. ....	340,417	417,486	279,611
Local slaughters:			
Cattle .....	1,775	1,547	1,000
Calves .....	3,049	1,875	3,215
Hogs .....	10,396	13,787	16,572
Sheep .....	4,876	2,808	5,187

### EXPORTS OF PROVISIONS.

Exports of provisions from the Atlantic and Gulf ports for the week ending March 14, 1925, with comparisons:

	Week ended Mar. 14, 1925.	Week ended Mar. 15, 1924.	From Nov. 1, 1924, to Mar. 14, 1925.
To			
United Kingdom....	180	25	1,055
Continent .....	180	155	6,915
West Indies .....	...	817	1,943
B. N. A. Colonies....	...	...	120
Total .....	180	997	10,024

### BACON AND HAMS, LBS.

United Kingdom....	7,607,500	8,816,200	202,568,610
Continent .....	1,737,000	8,656,500	28,063,700
Sth. and Ctl. Amer. ....	...	...	120,000
West Indies .....	...	...	109,500
B. N. A. Colonies....	...	...	83,000
Other countries .....	...	100,000	557,600
Total .....	9,344,500	17,572,700	229,432,310

### LARD, LBS.

United Kingdom....	3,619,940	3,619,985	82,521,065
Continent .....	10,004,008	15,020,302	180,462,419
Sth. and Ctl. Amer. ....	133,000	...	1,970,248
West Indies .....	4,032	51,000	1,633,589
Other countries....	16,240	...	54,012
Total .....	14,682,220	18,091,287	266,641,333

### RECAPITULATION OF THE WEEK'S EXPORTS.

	Pork, bbls.	Bacon and hams, lbs.	Lard, lbs.
New York .....	180	7,166,500	1,434,000
Portland, Me. ....	...	1,274,000	17,000
Baltimore .....	...	...	25,000
New Orleans .....	...	...	146,000
St. John, N. B. ....	...	904,000	147,000
Total week .....	180	9,344,500	14,682,220
Previous week .....	1,640	11,231,150	9,553,160
2 weeks ago .....	118	8,660,050	9,553,160
Cor. week, 1924, ....	907	15,572,700	18,091,287

Comparative summary of aggregate exports in lbs., from Nov. 1, 1924, to Mar. 14, 1925:

	1924-1925.	1923-1924.	Decrease.
Pork, lbs. ....	2,004,800	4,485,200	2,480,400
Bacon & Hams, lbs. ....	229,432,310	377,601,675	148,169,365
Lard, lbs. ....	226,641,333	385,196,642	158,555,309



# TALLOW, STEARINE, GREASE AND SOAP

## WEEKLY REVIEW

**TALLOW**—The market the past week, after holding rather firmly but with trade dull, with soapmakers holding off as far as possible, weakened and was  $\frac{3}{4}$ c lower than recent sales, with a fair turn-over in extra, New York, on a basis of  $9\frac{3}{4}$ c. A strong market, with sentiment generally friendly, suddenly weakened, apparently due to the refusal of consumers to follow the advance and possibly influenced to some extent by the weakness in grain.

However, there was no weakening noticeable elsewhere in the grease list, so that the break in tallow was more or less a surprise. Persistently one hears of the smaller number of cattle in the country and the prospects for lessened tallow production, while cotton oil has worked away from the soap-kettle entirely, for the time being, and nothing is heard of pressure from outside oils or foreign tallows.

At New York special was quoted at  $9\frac{1}{4}$ c; extra at  $9\frac{3}{4}$ c and edible nominally around eleven cents.

At Chicago a rather firm tone prevailed, but trade was slow; edible listed eleven cents paid; city fancy,  $10\frac{1}{4}$ @ $10\frac{1}{2}$ c; prime packer, 10c paid,  $10\frac{1}{4}$ c asked; No. 1 grade,  $9\frac{3}{4}$ c asked; No. 2, 9c paid.

At the London auction on March 18th, 894 casks were offered and 242 sold at prices unchanged to a shilling lower than a week ago. Mutton quoted  $47\frac{1}{2}$ @50s; beef 45s 6d@46s 3d and good mixed at 45s 6d. At Liverpool Australian tallow was unchanged for the week; prime quoted at 46s 6d and good mixed at 45s 6d.

**STEARINE**—The market was rather dull the past week, and while there was no particular change in prices, the undertone appeared easier with some let-up in

demand and owing to quieter interest in compound. At New York oleo was quoted at 14c asked, and at Chicago at  $13\frac{3}{4}$ @14c.

**OLEO OIL**—The market was rather quiet and irregular with both domestic and foreign demand more moderate and with offerings a little freer, with extra quoted at  $13\frac{1}{2}$ @ $13\frac{3}{4}$ c, medium 13c asked, and lower grades  $13\frac{1}{4}$ c sales.

**LARD OIL**—The market was somewhat stronger with prices  $\frac{1}{4}$ @2c above those of a week ago on the better grades, while lower grades were firm but unchanged. Demand showed improvement, and the market reflected strength in the raw material.

At New York edible was quoted at  $20\frac{1}{4}$ c; extra winter,  $17\frac{1}{4}$ c; extra,  $14\frac{3}{4}$ c; extra No. 1, 14c; No. 1,  $13\frac{1}{2}$ c; No. 2, 13c.

**NEATSFOOT OIL**—A better demand, strength in the raw product and light offerings brought about a strong and higher market. At New York pure neatsfoot quoted 15c; extra, 14c; No. 1,  $13\frac{1}{2}$ c and cold pressed  $17\frac{1}{4}$ c.

**GREASES**—A moderate demand, and evidence of a less strong tone in tallow made for a disposition on the part of consumers to hold off and wait for developments. Producers were not inclined to shade prices as yet, resulting in a position where buyers and sellers were apart in their ideas.

At New York yellow and choice house, it is said, would not bring over nine cents. A white quoted at  $9\frac{1}{2}$ c; B White  $9\frac{1}{4}$ @ $9\frac{1}{2}$ c, and choice white nominally around 13c.

Chicago reported choice white grease steady;  $11\frac{1}{2}$ c last paid. A white,  $10\frac{1}{2}$ @11c asked; B White,  $9\frac{3}{4}$ @10c asked; yellow,  $9\frac{1}{4}$ @ $9\frac{1}{2}$ c asked and paid for low acid; house held at  $9\frac{1}{2}$ c, and brown at 9c.

## Packinghouse By-Products

### Blood.

Chicago, March 19, 1925.

The blood market is quiet but steady. Producers are holding for \$3.40, but very little trading has been reported.

	Unit ammonia.
Ground .....	\$3.30@3.40
Crushed and unground.....	3.00@3.25

### Digester Hog Tankage Materials.

There is a little activity in this market, and sales have been reported at \$3.00 for fancy material. Producers, however, have advanced their ideas again, and the market is again quiet.

	Unit ammonia.
Ground, 10 to 12%, ammonia .....	\$3.10@3.50
Unground, 11 to 13%, ammonia.....	2.75@3.25
Unground, 7 to 10%, ammonia.....	2.00@2.50

### Fertilizer Tankage Materials.

The market on fertilizer tankage materials has shown some activity. Sales have been reported at \$3.00, and producers are asking \$3.10 for high grade ground material, principally for spot goods.

	Unit ammonia.
High grade, ground, 10-12%, ammonia.....	\$2.90@3.10
Lower grade, ground, 8-9%, ammonia.....	2.50@2.60
Medium to high grade, unground.....	2.25@2.50
Lower grade, unground.....	2.00@2.25
Hoof meal .....	2.00@3.00
Grinding hoofs, pigs toes, dry.....	32.00@35.00

### Bone Meals.

The bone meals market is quiet but steady. Stocks seem to be smaller, and producers are more independent.

	Per ton.
Raw bone, meal .....	\$38.00@39.00
Steam, ground .....	20.00@22.50
Steam, unground .....	18.00@20.00

### Cracklings.

The cracklings market is quiet. Not much material is offered.

	Per ton.
Pork, according to grease and quality.....	\$50.00@70.00
Beef, according to grease and quality.....	30.00@45.00

### Bones, Horns and Hoofs.

This market is about the same. There is a good demand for hoofs, which are scarce. Bones and horns are about steady.

	Per ton.
Horns, unassorted .....	\$75.00@200.00
Culls .....	30.00@32.00
Hoofs, unassorted .....	30.00@35.00
Bound shin bones, unassorted .....	47.50@52.50
Flat shin bones, unassorted .....	37.50@42.50
Thigh bones, unassorted .....	50.00@55.00

(NOTE.—Foregoing prices are for mixed carloads of materials indicated above.)

### Glue and Gelatin Stock.

The market on jaws, skulls and knuckles is steady at \$31.00. Junk bones, \$25.00@26.00.

	Per ton.
Calf stock .....	\$28.00@29.50
Edible pig skin strips.....	100.00@105.00
Rejected manufacturing bones .....	33.00@35.00
Horn piths .....	23.00@25.00
Cattle jaws, skulls and knuckles .....	30.00@31.00
Junk and hotel kitchen bones.....	25.00@26.00
Sinews, pizzles and hide trimmings.....	21.00@23.00

### Animal Hair.

There is a good demand for hog hair, although there is not much around. Winter production is in good demand.

Coil dried, lbs.....	$3\frac{1}{4}$ @4c
Processed, lbs.....	7 @3c
Dyed .....	$9\frac{1}{4}$ @12c
Cattle switches (110 to 100) each.....	$3\frac{1}{2}$ @4 $\frac{1}{2}$ c
Horse tails, each.....	.55 @90c
Horse mane hair, green, lb.....	.12 @13c
Unwashed dry horse mane hair, lb.....	.20 @22c
Pulled horse tail hair, lb.....	.55 @62c

### Pig Skin Strips.

The market is quiet, sales of No. 1,  $6\frac{1}{2}$ @ $6\frac{1}{4}$ c, No. 2 and No. 3 edible fresh frozen mostly  $5\frac{1}{4}$ c per lb. basis Chicago.

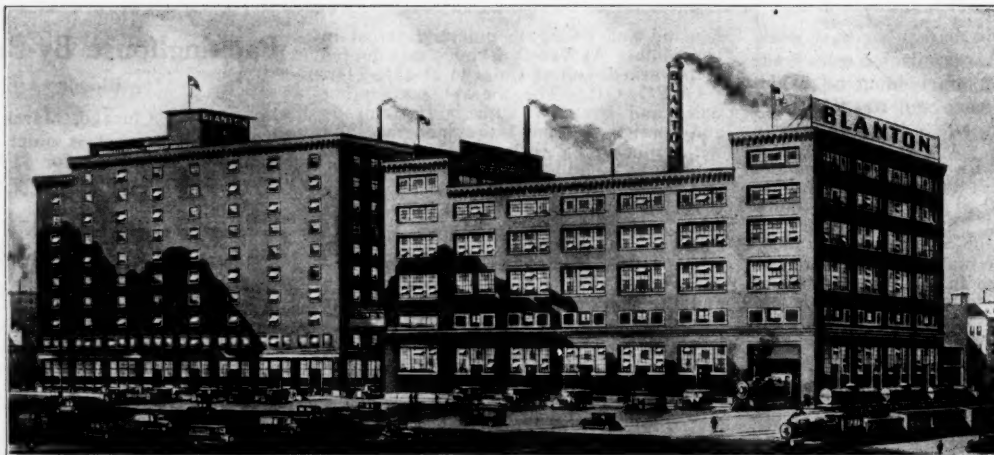
## WHOLESALE DRESSED MEAT PRICES.

Wholesale prices of Western dressed fresh meats were quoted by the U. S. Bureau of Agricultural Economics at Chicago and three Eastern markets on Thursday, March 19, 1925, as follows:

	CHICAGO.	BOSTON.	NEW YORK.	PHILA.
<b>Fresh Beef—</b>				
<b>STEERS:</b>				
Choice .....	\$17.50@18.50	\$15.50@16.00	\$15.50@17.50	\$17.00@18.50
Good .....	16.50@17.50	14.50@15.50	14.50@15.50	14.50@16.00
Medium .....	14.00@16.00	13.50@14.50	13.00@14.50	14.00@14.50
Common .....	11.00@13.00	.....	12.00@13.00	.....
<b>COWS:</b>				
Good .....	12.00@14.00	13.00@13.50	12.00@13.50	12.50@14.00
Medium .....	10.00@12.00	12.00@13.00	11.00@11.50	11.00@12.50
Common .....	8.00@10.00	10.50@11.50	9.00@11.00	8.50@10.50
<b>BULLS:</b>				
Good .....	.....	.....	11.00@12.00	.....
Medium .....	8.50 @ 9.00	.....	9.00@10.00	.....
Common .....	8.00 @ 8.50	.....	8.00 @ 8.75	.....
<b>Fresh Veal—</b>				
Choice .....	18.00@20.00	.....	17.00@19.00	18.00@19.00
Good .....	16.00@18.00	16.00@18.00	15.00@17.00	16.00@18.00
Medium .....	13.00@14.00	13.00@15.00	13.00@15.00	14.00@15.00
Common .....	9.00@12.00	9.00@12.00	10.00@12.00	10.00@14.00
<b>Fresh Lamb and Mutton—</b>				
<b>LAMB:</b>				
Spring .....	.....	.....	29.00@34.00	.....
Choice .....	25.00@26.00	25.00@26.00	25.00@26.00	23.00@25.00
Good .....	23.00@24.00	23.00@25.00	23.00@25.00	20.00@23.00
Medium .....	21.00@24.00	22.00@23.00	22.00@23.00	19.00@20.00
Common .....	19.00@20.00	.....	18.00@21.00	.....
<b>YEARLINGS:</b>				
Good .....	.....	.....	.....	.....
Medium .....	.....	.....	.....	.....
Common .....	.....	.....	.....	.....
<b>MUTTON:</b>				
Good .....	15.00@17.00	16.00@17.00	16.00@17.00	16.00@17.00
Medium .....	12.00@14.00	14.00@15.00	14.00@16.00	14.00@16.00
Common .....	9.00@11.00	12.00@13.00	12.00@14.00	.....
<b>Fresh Pork Cuts—</b>				
<b>LOINS:</b>				
8-10 lb. average .....	26.00@28.00	23.00@25.00	25.00@27.00	23.00@26.00
10-12 lb. average .....	25.00@27.00	23.00@25.00	24.50@26.00	22.00@25.00
12-15 lb. average .....	24.00@25.00	21.00@23.00	23.00@25.00	21.00@24.00
15-18 lb. average .....	22.00@23.00	20.00@21.00	20.00@23.00	20.00@23.00
18-22 lb. average .....	20.00@22.00	19.00@21.00	18.00@21.00	19.00@21.00
<b>SHOULDERS:</b>				
Skinned .....	17.00@18.00	.....	16.00@17.50	16.50@18.00
<b>PICNICS:</b>				
4-6 lb. average .....	14.50@15.50	17.00@17.50	14.50@15.00	17.00
6-8 lb. average .....	.....	16.50@17.00	14.00@14.50	15.00@16.00
<b>BUTTS:</b>				
Boston style .....	20.00@22.00	.....	19.00@22.00	20.00@21.00

\* Veal prices include "hide on" at Chicago and New York.

# THE BLANTON COMPANY St. Louis, U. S. A.



## Manufacturers of **MARGARINES** OF THE BETTER GRADES

### WHOLESALE DEALERS:

**Get Our Prices and Selling Plan  
We Can Make Your Business More Profitable**

#### TRADE GLEANINGS.

Charles Miller & Co. plan to erect a new packing plant in North Bergen, N. J. E. M. Carter and W. P. Allen are said to be interested in a cottonseed oil mill in Plainview, Tex.

Laredo Cotton Oil Mill Company has been incorporated in Laredo, Tex., with a capital stock of \$50,000 by H. L. Guinn.

George Kern, 349 W. 37th street, New York City, plans to erect an abattoir at 11th avenue and 40th street, New York.

Bettendorf Packing Company, 1730 S. 9th street, St. Louis, Mo., plans to erect a new packing plant at 1550 S. 9th street.

The plant of the Rowley Packing Co., Racine, Wis., was slightly damaged by fire recently. Loss was estimated at about \$7,000.

National Cottonseed Products Company, Memphis, Tenn., has acquired the cotton oil mill of the Farmers Cotton Oil Company, Dyersburg, Tenn.

Slight damage was done by fire to the plant of the Bushwick Packing Company, Brooklyn, N. Y., recently. The blaze was confined to the smokehouse.

Laurents-Hartshorn Packing Company has been incorporated in Ft. Wayne, Ind., with a capital stock of \$450,000. Directors are Glenn A. Smiley, K. L. Seaman and W. C. Prange.

Standard Provision Company has been incorporated in Akron, Ohio, with a capital stock of \$51,250 by Ray C. Piero, Fred E. Wilhelm, Paul W. Foster, J. A. Reymann and Adrian Vardram.

Saunders Lone Star Company has been incorporated in Waco, Tex., with a capital stock of \$10,000 with D. A. Saunders as president and J. L. Davis, 2503 Austin avenue, Waco. The company will operate a cottonseed oil mill.

#### EASTERN FERTILIZER MARKETS.

(Special Report to The National Provisioner.)

New York, March 18, 1925.—The markets in fertilizer materials seem to be getting more active as manufacturers are in the midst of their shipping season. From most reports the tonnage being moved is very favorable.

Sellers are quoting ground tankage at around \$3.50 and 10c f.o.b. New York but with firm bids this price could probably be shaded. Very few sales were reported. The demand for unground tankage is more active and stocks are well cleaned out for March with a fairly active inquiry in the market.

Nitrate of soda is in good demand with spot stocks limited at some ports.

#### CHEMICALS AND SOAP SUPPLIES.

(Special Report to The National Provisioner.)

New York, March 17, 1925.—Latest quotations on chemicals and soapmaker's supplies:

Seventy-six per cent caustic soda, \$3.76 @ 3.91 per cwt.; 98 per cent powdered caustic soda, \$4.16 @ 4.56 per cwt.; 58 per cent carbonate of soda, \$2.04 @ 2.44 per cwt.

Clarified palm oil in casks of 2,000 lbs., 9 3/4c lb.; olive oil foots, 9 1/2 @ 9 3/4c lb.; East India Cochin cocoanut oil, 16 1/4c lb.; Cochin grade cocoanut oil, domestic, 12c lb.; Ceylon grade cocoanut oil, 11 1/4 @ 11 1/2c lb.

Prime summer yellow cottonseed oil, 13 @ 13 3/4c lb.; soya bean oil, 14 1/4c lb.; red oil, 11 3/4 @ 12 1/4c lb.

Extra tallow, f.o.b. seller's plant, 9 3/4c lb.; dynamite glycerine, nominal, 19 1/2c lb.; saponified glycerine, nominal, 13 3/4c lb.; crude soap glycerine, nominal, 12 1/4c lb.; chemically pure glycerine, nominal, 19c lb.; prime packers grease, nominal, 9 3/4 @ 10c lb.

#### SOUTHERN MARKETS.

##### New Orleans.

(Special Wire to The National Provisioner.)

New Orleans, La., Mar. 19, 1925.—Prime crude cottonseed oil firm at 10c bid all directions; offerings extremely light. Refined active, demand excellent; 36 per cent meal, \$36.25; 41 per cent meal, \$38.65; 43 per cent meal, \$40.00; loose hulls, \$10.50; sacked hulls, \$14.00, all delivered New Orleans.

##### Dallas.

(Special Wire to The National Provisioner.)

Dallas, Tex., March 19, 1925.—Prime cottonseed delivered Dallas, \$42.00; prime crude cottonseed oil, f.o.b. Dallas, 9 7/8c; cracked cake and meal, \$36.00; mill run lint, 3 @ 6c; snaps and bollies, \$32.00 @ 37.00, depending upon grade.

##### Memphis.

(Special Wire to The National Provisioner.)

Memphis, Tenn., Mar. 19, 1925.—Crude cottonseed oil, 10c nominal; mills not inclined to trade unless at higher price. Forty-one per cent meal, \$36.00, Memphis; loose hulls, \$7.75, Memphis.

#### SPANISH MEAT CONSUMPTION.

According to published figures there were butchered in the municipal slaughterhouse at Madrid during 1924, 87,717 beesves, 31,369 sheep, 406,017 lambs, 3,578 milch cows and 44,745 hogs. The total weight of these animals was 27,129,975 kilograms.

Calculating the population of Madrid at 800,000 the average consumption of meat was approximately 34 kilos or 75 pounds per person per year.



## VEGETABLE OILS

### WEEKLY REVIEW

THE NATIONAL PROVISIONER is Official Organ of the Interstate Cottonseed Crushers' Association, the Texas Cottonseed Crushers' Association, South Carolina Cottonseed Crushers' Association, the Georgia Cottonseed Crushers' Association and the Mississippi Cottonseed Crushers' Association.

**Market Moderately Active—Undertone Firm—Sentiment Bullish—Cash Demand Quiet—Inquiries Plentiful—Lard Big Help—Sensational Grain Break Ignored.**

A rather moderate trade featured the cotton oil market on the New York Produce Exchange the past week, and prices covered a rather narrow range. Nevertheless, the market gave an extremely good account of itself.

In fact, considering the outside developments the market could have been called inherently strong. At no time was there any material pressure on the list with the selling small and scattered, partly for profits and partly from the bearish element. But at all times there was a scattered demand, sufficient to take care of the offerings, which brought the market back readily from the minor breaks.

#### Sentiment Generally Friendly

Sentiment was generally friendly to the market, and prices acted accordingly. The bearish elements of the situation appeared to have been worn threadbare, and the continued strength in the hog and lard markets was sufficient to check any important declines in oil. Notwithstanding the lard help, cotton oil appeared to stand well on its own feet, and this was attributed largely to the lack of selling pressure.

The sensational decline in the grain market unsettled lard at times, but both the lard and oil markets stood up wonderfully well under this unsettling influence, which extended its weakness at times to the cotton and securities markets. That the decline in grains was overdone goes without saying and it might be noted that, notwithstanding the corn slump, hogs reached a new top at Chicago at \$14.60, making feeding operations still more profitable and undoubtedly making for a situation where hogs will keep on the farm and "finished" as far as possible.

#### Lack of Crude Pressure a Help.

A lack of pressure of crude oil was also a help to the market. Mills were small sellers around the ten-cent figure in the

southeast and Valley, while western packers were reported to have re-sold some crude at that level.

On the decline crude did not come out, which further increased the belief that this season's supply of crude had been pretty well taken care of, and that the crude markets the balance of the season would have less and less effect upon the situation in general. In Texas there were some sales at favorable rate points at 9½¢, and bids at 9¾¢ in that state failed to bring out much oil.

Cash demand was reported fair to quiet, the consumer having apparently taken care of a good part of his needs for the time being. But nevertheless cash interests and refiners reported inquiries plentiful, and there was rather unanimous expression of belief that distribution of oil and compound the balance of the season was going to be large.

#### Speculative Position About the Same.

The speculative position of the market has not changed very materially. There is a large open speculative long interest in the market, with the short interest mainly hedges. Many view such a condition as unhealthy, but a good part of the long interest is believed to be hedged by short sales of lard at the west. The balance of the long interest in oil has such confidence at the present discounts of about 5½¢ per lb. under lard, that it is

not easy to shake their belief in ultimately higher prices.

The question of large distribution appears to be well settled in the speculators' minds. Whether or not their anticipations will materialize remains to be seen, and judging by the general condition of the trade, it will take either a slump in lard or a long period of poor cash demand to bring about any liquidation of importance.

There is a disposition among the longs to expect a final cotton crop estimate of 13,750,000 to 14,000,000 bales, a liberal leeway on their part, and they feel that they have the backing of an unsatisfactory start for the new crop, owing to the western drought. On the other hand, there is the question of how much more buying power can be attracted, to enhance values. Some feel that the longs are carrying as much as they dare to, while others expect that the next buying movement will come from the manufacturers in the way of lifting hedges against cash sales.

The question of deliveries on contracts appears to be over-looked at this time, for the reason that a report has circulated that there are longs in the May delivery who will readily take up the oil on contract and this has relieved the speculative mind of deliveries, at least for the time being.

#### May Discount About the Same.

The discount for the May delivery has not changed materially the past week, although May was switched to Sep. at one time at .74, the widest thus far. The May discount under July ranged from .42 to .45, and, while there are those who still feel that this difference will widen much further under May liquidation that is bound to come, there are others who are predicting that the deliveries will be taken care of, and that the May discount will widen considerably, if such proves to be the case.

A great deal depends on the lard developments. Notwithstanding much smaller hog receipts the past two weeks, Chicago lard stocks decreased only about 3½ million pounds, and total over 77,000,000 lbs. against about 27,700,000 at this time last year. At the same time, something to be borne in mind is the fact that hogs are now being fattened with corn, and that the prospects are that the weights will be much heavier than for several months past.

The Government Report, issued on Thursday, showed a disappearance in Feb-

### Cottonseed Crushers Meet

The annual convention of the Interstate Cottonseed Crushers Association will be held at New Orleans, La., during the week beginning May 11. Headquarters will be at the Roosevelt Hotel.

The rules committee will meet on Monday and Tuesday, May 11 and 12, and the regular sessions of the convention will begin on Wednesday, May 13.

The food and feed value of the cotton crop will be the key note of this year's convention.

## ASPEGREN & CO., Inc.

Distributors

Produce Exchange Bldg.



Selling Agents for

The Portsmouth Cotton Oil Refining Corp., Portsmouth, Va.



NEW YORK CITY



Agents in Principal Eastern Cities

The Gulf & Valley Cotton Oil Co., Ltd., New Orleans La.

ruary of 227,500 bbls. against about 152,000 bbls. the same month last year.

**COTTONSEED OIL**—Market transactions—

Friday, March 13, 1925.

	—Range—		—Closing—	
	Sales.	High. Low.	Bid.	Asked.
Spot .....			1100 a	1140
Mar. ....			1100 a	1130
April .....			1110 a	1125
May .....	4500	1136 1128	1132 a	1133
June .....	100	1148 1148	1140 a	1160
July .....	9500	1182 1173	1177 a	1178
Aug. ....	1000	1190 1182	1180 a	1192
Sept. ....	5700	1206 1202	1205 a	1206
Oct. ....			1168 a	1180

Total sales, including switches, 23,000 P.  
Crude S. E. 9 3/4-10.

Saturday, March 14, 1925.

	—Range—		—Closing—	
	Sales.	High. Low.	Bid.	Asked.
Spot .....			a	
Mar. ....			1090 a	1130
April .....			1110 a	1120
May .....	4200	1130 1121	1128 a	1130
June .....			1140 a	1160
July .....	1700	1177 1167	1177 a	1180
Aug. ....	100	1190 1190	1185 a	1195
Sept. ....	4700	1205 1198	1205 a	1206
Oct. ....			1160 a	1180

Total sales, including switches, 14,900 P.  
Crude S. E. 10 nom.

Monday, March 16, 1925.

	—Range—		—Closing—	
	Sales.	High. Low.	Bid.	Asked.
Spot .....			1100 a	1150
Mar. ....			1100 a	1135
April .....			1115 a	1135
May .....	3200	1152 1140	1141 a	1143
June .....			1160 a	1161
July .....	4600	1196 1183	1184 a	1187
Aug. ....	1400	1210 1198	1198 a	1202
Sept. ....	4500	1225 1211	1212 a	1214
Oct. ....			1165 a	1180

Total sales, including switches, 15,300 P.  
Crude S. E. 9 3/4-10.

Tuesday March 17, 1925.

	—Range—		—Closing—	
	Sales.	High. Low.	Bid.	Asked.
Spot .....			1110 a	1175
Mar. ....			1110 a	1150
April .....			1125 a	1135
May .....	4900	1147 1125	1145 a	1146
June .....			1160 a	1175
July .....	4600	1190 1174	1187 a	1189
Aug. ....	300	1192 1192	1198 a	1205
Sept. ....	4100	1220 1204	1212 a	1213
Oct. ....			1150 a	1185

## THE EDWARD FLASH CO.

29 BROADWAY, N. Y. CITY

## BROKERS EXCLUSIVELY

## VEGETABLE OILS

In Barrels or Tanks

## Hardened Edible Coconut Oil

## COTTON OIL FUTURES

On the New York Produce Exchange

Total sales, including switches, 14,900 P.  
Crude S. E. 10 Asked.

Wednesday, March 18, 1925.

	—Range—		—Closing—	
	Sales.	High. Low.	Bid.	Asked.
Spot .....			1110 a	1150
Mar. ....			1110 a	1140
April .....			1120 a	1140
May .....	6800	1148 1139	1147 a	1149
June .....			1160 a	1175
July .....	5600	1190 1185	1188 a	1189
Aug. ....			1200 a	1205
Sept. ....	2800	1219 1215	1216 a	1217
Oct. ....			1167 a	1185

Total sales, including switches, 17,400 P.  
Crude S. E. 10 nom.

Thursday, March 19, 1925.

	—Range—		—Closing—	
	Sales.	High. Low.	Bid.	Asked.
Spot .....			1100 a	1130
Mar. ....			1100 a	1125
April .....			1110 a	1125
May .....	1154	1136 1136	1137 a	1137
June .....			1140 a	1170
July .....	1193	1177 1177	1178 a	1178
Aug. ....	1212	1193 1191	1194 a	1194
Sept. ....	1224	1207 1208	1209 a	1209
Oct. ....			1168 a	1180

SEE PAGE 37 FOR LATER MARKETS.

**COCOANUT OIL**—A firm market, with higher prices, and a fairly active inquiry with offerings more firmly held featured the cocoanut oil market the past week. Sellers' tanks, Pacific coast, prompt and forward shipment, sold at 9 3/4c and the market was influenced somewhat by strength in competing articles and in other greases but was later unsettled by a drop of 3/4c in tallow.

At New York Ceylon barrels quoted at 11 3/4c; tanks coast, 9 3/4c; tanks New York, 9 1/2@9 3/4c; Cochiti, New York, 11 1/2c; edible bbls., New York, 12 1/2c.

**SOYA BEAN OIL**—The market was moderately active and was firm. Sellers' tanks coast, prompt, selling at 10 3/4c with further offers at that level. At New York crude, bbls. quoted 12 1/2@13c; edible, nominal; tanks, Pacific coast, 10 3/4c.

**CORN OIL**—The market was rather steady and moderately active, with offerings on the whole limited and well held. Western mills reported sales of crude at 10 3/4c f.o.b. followed by sales at 10 1/2c. The firmness in cotton oil tended to check the declines. Demand for refined corn oil fair. At New York crude, barrels, quoted 12@12 1/2c; refined barrels, 13 1/4@13 1/2c; cases, \$13.88; buyers' tanks, f.o.b. mills 10 @10 1/4c.

**PALM OIL**—A rather firm tone prevailed the past week, and while business was limited, offerings were steadily held and the market continued firm with other oils. Tallow was weaker. Spot stocks of Lagos reported small. At New York Lagos spot quoted 9 1/2@9 3/4c; prompt shipment, 9 1/4c; Niger spot, 8 3/4@9c; prompt and forward shipment, 8 1/2@8 3/4c.

**PALM KERNEL OIL**—A rather quick market, but a firm one, featured this oil and casks, New York, were quoted at 10 @10 1/4c.

**SESAME OIL**—The market continued

a purely nominal affair with a lack of interest; spot supplies limited, European offerings light, and edible, barrels, New York 15 1/2c.

**COTTONSEED OIL**—Demand less active but fair with the market firm and refined, barrels New York, quoted 12 1/4@12 1/2c. Crude southeast 10c; Valley, 9 3/4c; Texas 9 3/4c nominal.

## BRAZIL WANTS RENDERERS.

Concessions will be granted to firms installing plants to produce animal oils and fats in the state of Para, Brazil, according to a report received by the Department of Commerce from Consul Jack D. Hickerson, Para, Brazil.

The favors which the Government is empowered to award include the exemption from all State taxes (except export) for fifteen years, a reduction of 50 per cent in export taxes for ten years, and the use of the State's good offices with the Federal Government to obtain exemption from import duty on machinery and material for the erection and operation of the plants and with the municipal government in Para to obtain exemption from local taxation.

The obligations of the concessionaires include the completion of the factories within two years, the admittance of five apprentices, the operation of the plants with at least three-fourths Brazilian labor (except for technical employees), and the submittal of a detailed annual report to the Government.

## MEAT IMPORTS AT NEW YORK.

Imports of meats and meat products received at the port of New York for the week ending March 14, 1925, are reported officially as follows:

Point of origin—Commodity.	Amount.
Canada—Smoked pork .....	3,148 lbs.
Canada—Veal livers .....	828 lbs.
Canada—Veal feet and heads .....	42 lbs.
Canada—Pork tenderloins .....	4,044 lbs.
Canada—Beef tongues .....	583 lbs.
Canada—Lamb backs .....	1,511 lbs.
Germany—Sausage .....	5,123 lbs.
Germany—Smoked hams .....	10,091 lbs.
So. America—Potted meat .....	8,500 lbs.
Ireland—Hams and bacon .....	2,255 lbs.
Switzerland—Bouillon cubes .....	600 lbs.
England—Corned beef .....	121 lbs.
England—Beef extract .....	1,080 lbs.
England—Beef cubes .....	80 lbs.
England—Miscellaneous meats (canned)....	300 lbs.

## PROPOSALS.

**PROPOSALS FOR INDIAN SUPPLIES.**—Department of the Interior, Office of Indian Affairs, Washington, D. C., Mar. 16, 1925. Sealed proposals, plainly marked on the outside of the sealed envelope: "Proposal for Groceries" (or other class of supplies, as the case may be) and addressed to the "Commissioner of Indian Affairs, U. S. Indian Warehouse, 1749 West Pershing Road, Chicago, Ill.," will be received until 10 o'clock a. m., standard time, on each of the following dates and on the class of supplies specified, and then opened: Dry Goods, Apr. 24, 1925; Underwear, hosiery, gloves, suspenders, hats and caps, Apr. 28, 1925; Notions, Apr. 30, 1925; Groceries, Apr. 23, 1925; Agricultural implements, wagons, etc., May 5, 1925; Schoolbooks, etc., May 2, 1925; Chinaware, etc., Apr. 30, 1925; Automobile supplies, May 4, 1925. Similar proposals on Clothing and Piece goods, addressed to the "Commissioner of Indian Affairs, Washington, D. C.," will be received until 10 o'clock a. m., standard time, of Apr. 15, 1925, and then opened. Schedules covering all necessary information for bidders will be furnished upon application to the Indian Office, Washington, D. C., or the U. S. Indian Warehouses at Chicago, St. Louis and San Francisco. The Department reserves the right to reject any or all bids or any part of any bid, and to post tentative awards promptly, subject to correction. CHAS. H. BURKE, Commissioner.

## The Procter & Gamble Co.

Refiners of all Grades of

## COTTONSEED OIL

Puritan, Winter Pressed Salad Oil

Boreas, Prime Winter Yellow  
Venus, Prime Summer White  
Sterling, Prime Summer Yellow

White Clover Cooking Oil  
Marigold Cooking Oil  
Jersey Butter Oil

Moonstar Cocoanut Oil  
P&G Special (Hardened) Cocoanut Oil

Refineries: IVOIRDALE, OHIO  
PORT IVORY, N. Y.  
KANSAS CITY, KAN.  
MACON, GA.  
DALLAS, TEXAS  
HAMILTON, CANADA

General Offices:

CINCINNATI, OHIO

Cable Address: "Procter"



# THE WEEK'S CLOSING MARKETS

## FRIDAY'S CLOSINGS.

### Provisions.

Hog products easier at close of week with irregularity in grains and easier hog markets. Larger hog receipts materialized than expected, but support was evident on all breaks and lard was especially stubborn to selling pressure. Cash trade moderate; clearances fair; premiums on lower grade cash corn 20@25c better than recently.

### Cottonseed Oil.

Cotton oil dull and very steady; outside markets having no influence. Selling pressure lacking, demand small, sentiment mixed. February consumption, 227,500 bbls.; last year, 152,000 bbls.; visible supply, 1,580,000 bbls., or half million more than last year. Government ginning report 13,630,000 bales, about as expected. Trade again complaining of dullness in cash demand.

Quotations on cottonseed oil at Friday noon, were: March, \$11.00@11.30; April, \$11.00@11.30; May, \$11.35@11.40; June, \$11.40@11.65; July, \$11.78@11.81; August, \$11.95@11.98; September, \$12.08@12.10; October, \$11.70@11.80.

### Tallow.

Tallow, extra, 9 3/4c.

### Oleo Oil and Stearine.

Stearine, oleo, 13 3/4c.

## FRIDAY'S GENERAL MARKETS.

New York, March 20, 1925.—Spot lard at New York, prime western, \$17.45@17.55; middle western, \$17.25@17.35; city, \$17.00; refined, continent, \$18.25; South American, \$19.00; Brazil kegs, \$20.00; compound, \$13.75.

### Liverpool Provision Markets.

Liverpool, March 20, 1925.—(By Cable)—Shoulders square, 77s; picnics, 74s; hams, long cut, 100s; hams, American cut, 103s; bacon, Cumberland cut, 94s; short backs, 106s; bellies, clear, 114s; Wiltshires, 94s; Canadian, 100s; spot lard, 88s 6d.

### Hull Oil Market.

Hull, England, March 20, 1925.—(By Cable.)—Refined cottonseed oil, 43s, crude cottonseed oil, 39s.

## COTTONSEED OIL EXPORTS.

Exports of cottonseed oil from New York, March 1 to March 18, 192 bbls.

## GOOD SPRING LAMB CROP.

The condition of the early spring lamb crop, as of March 1, is generally very favorable, says the U. S. Department of Agriculture.

The situation indicates that the number of spring lambs available for market before July 1, will be considerably larger than last year and as large as in any year during the last five.

The quarantine against California shipments having been lifted, the receipts of spring lambs at middle western markets in April, May and June will be considerably larger than those of last year. However, because of large eastbound shipments of dressed lambs from California last year, supplies of dressed spring lambs at eastern points will be less than the increased market receipts of live lambs would indicate.

The supplies of early spring lambs in the usual order of their appearance in volume come from four general areas: California and Arizona; the Southeast (Tennessee, Kentucky and Virginia); the Southern corn belt; and the far Northwest. Conditions affecting the development of the early lamb crop in nearly all states of these areas were reported as better than at this date last year.

## DUTCH PROVISION MARKET.

The stocks of pork cuts on the Rotterdam, Holland, market for the week ended March 14 were very light with demand quite poor, says Trade Commissioner E. C. Squire, in a report to the Department of Commerce. Lard stocks are also light and the demand poor.

Extra neutral lard stocks are fair in the face of a poor demand. The prices of this product being asked during the week ranged from 110@114 guildens per 100 kilos.

Extra oleo oil stocks were also small, prices ranging from 77@79 guildens per 100 kilos. Extra oleo stocks holdings were also light, prices ranging around 75 guildens per 100 kilos. Oleo products generally were considered firmer with buyers generally waiting for an expected stabilization on the market. This was true with the possible exception of premier jus for which there was a good demand.

Lard stocks on the Antwerp market were average with the demand fair while stocks of other pork products were small and the demand poor.

## BRITISH MEAT IMPORTS.

Imports of meat for the week ending March 14 into Great Britain, according to Assistant Commercial Attache Butler, London, in a cable to the Department of Commerce, were as follows: 3,867 carcasses of mutton, 9,724 carcasses of lamb, 14,692 quarters of beef from Australia. From New Zealand there were imported 47,548 carcasses of mutton, 16,659 carcasses of lamb and 2,531 quarters of beef. From South America, 31,149 carcasses of mutton, 32,982 carcasses of lamb, 4,125 quarters frozen beef and 68,029 quarters of chilled beef.

## ARGENTINE BEEF EXPORTS.

Cable reports of Argentine exports of beef this week up to March 20, 1925, show exports from that country were as follows: To England, 82,127 quarters; to the continent, 107,321 quarters; to other ports, none.

Exports of the previous week were: To England, 115,313 quarters; to the continent, 81,136 quarters; to other ports, none.

## CANADIAN LIVESTOCK PRICES.

Summary of top prices for livestock at leading Canadian centers for the week ending March 12, 1925, with comparisons:

### BUTCHER STEERS.

	1,000-1,200 Lbs.	Same week ended Mar. 12.	Same week ended Mar. 5.	Week ended Mar. 5.
Toronto	8.45	7.75	8.50	
Montreal (W)	8.00	7.37	8.00	
Montreal (E)	8.00	7.37	8.00	
Winnipeg	7.25	6.25	7.00	
Calgary	7.00	6.25	6.55	
Edmonton	7.00	6.25	6.75	

### VEAL CALVES.

	12.50	12.00	14.00
Toronto	12.50	12.00	14.00
Montreal (W)	11.00	11.00	12.00
Montreal (E)	11.00	11.00	12.00
Winnipeg	10.00	10.00	11.00
Calgary	9.00	6.00	9.00
Edmonton	8.00	7.50	7.50

### SELECT BACON HOGS.

	14.53	8.80	12.95
Toronto	14.53	8.80	12.95
Montreal (W)	14.25	9.00	13.35
Montreal (E)	14.25	9.00	13.35
Winnipeg	13.75	8.08	12.54
Calgary	13.47	6.87	12.45
Edmonton	13.50	7.40	12.40

### GOOD LAMBS.

	17.00	16.00	17.00
Toronto	17.00	16.00	17.00
Montreal (W)	14.00	12.00	14.00
Montreal (E)	14.00	12.00	14.00
Winnipeg	13.00	13.00	13.00
Calgary	14.50	13.00	14.50
Edmonton	15.00	12.00	15.00

## RECEIPTS AT CENTERS.

SATURDAY, MARCH 14, 1925.

	Cattle.	Hogs.	Sheep.
Chicago	500	5,000	500
Kansas City	500	2,000	.....
Omaha	200	6,000	.....
St. Louis	300	2,000	500
St. Joseph	150	2,000	1,500
St. Paul	300	11,000	100
Sioux City	100	800	100
Oklahoma City	100	700	.....
Fort Worth	300	300	.....
Milwaukee—No receipts.	.....	.....	.....
Denver	100	300	11,600
Louisville	100	500	.....
Wichita	400	500	.....
Indianapolis	200	2,500	100
Pittsburgh	100	1,000	300
Cincinnati	200	1,200	.....
Buffalo	100	1,000	400
Cleveland	200	1,200	500
Nashville, Tenn.	.....	300	.....
Toronto	200	500	100

MONDAY, MARCH 16, 1925.

	Cattle.	Hogs.	Sheep.
Chicago	19,000	38,000	19,000
Kansas City	19,000	7,000	7,000
Omaha	8,500	9,000	10,500
St. Louis	5,700	11,000	1,000
St. Joseph	3,500	2,500	11,000
St. Paul	4,000	10,000	1,500
Sioux City	4,300	10,500	1,000
Oklahoma City	2,200	1,000	.....
Fort Worth	2,500	1,800	.....
Milwaukee	100	4,000	200
Denver	2,800	1,100	4,800
Louisville	700	1,000	300
Wichita	7,000	1,200	200
Indianapolis	1,000	3,000	100
Pittsburgh	900	5,000	3,800
Cincinnati	1,200	3,600	100
Buffalo	1,800	6,000	7,400
Cleveland	900	5,000	1,000
Nashville, Tenn.	100	700	.....
Toronto	3,000	1,000	100

TUESDAY, MARCH 17, 1925.

	Cattle.	Hogs.	Sheep.
Chicago	10,000	16,000	18,000
Kansas City	10,000	7,500	6,000
Omaha	8,000	14,000	11,000
St. Louis	3,300	13,000	1,000
St. Joseph	3,000	3,500	9,000
St. Paul	2,600	17,000	1,500
Sioux City	3,100	14,000	500
Oklahoma City	700	1,000	.....
Fort Worth	1,000	1,000	.....
Milwaukee	1,000	2,000	200
Denver	1,100	2,700	5,700
Louisville	100	800	.....
Wichita	1,500	1,200	300
Pittsburgh	100	1,000	100
Cincinnati	400	3,100	100
Buffalo	100	500	600
Cleveland	200	1,500	500
Nashville, Tenn.	100	700	.....
Toronto	900	1,500	200

WEDNESDAY, MARCH 18, 1925.

	Cattle.	Hogs.	Sheep.
Chicago	10,000	18,000	20,000
Kansas City	9,500	8,000	3,000
Omaha	8,000	21,000	8,000
St. Louis	3,500	12,000	1,000
St. Joseph	3,000	9,000	7,000
St. Paul	4,000	20,000	1,500
Sioux City	3,000	18,000	500
Oklahoma City	600	1,100	100
Fort Worth	3,200	1,000	700
Milwaukee	300	800	100
Denver	1,700	900	4,000
Louisville	200	700	300
Wichita	1,500	1,200	400
Indianapolis	1,400	7,000	300
Pittsburgh	100	1,500	1,000
Cincinnati	700	4,500	100
Buffalo	200	4,200	100
Cleveland	200	2,500	1,000
Nashville, Tenn.	100	600	100
Toronto	800	1,500	100

THURSDAY, MARCH 19, 1925.

	Cattle.	Hogs.	Sheep.
Chicago	9,000	37,000	14,000
Kansas City	2,000	6,000	7,000
Omaha	2,500	18,500	9,500
St. Louis	1,500	7,000	300
St. Joseph	1,500	7,000	5,500
St. Paul	2,000	20,000	1,000
Sioux City	2,600	12,000	200
Oklahoma City	750	900	.....
Fort Worth	3,800	1,800	800
Milwaukee	300	2,000	100
Denver	1,100	2,200	1,500
Wichita	300	900	100
Indianapolis	400	5,000	100
Pittsburgh	.....	2,500	900
Cincinnati	.....	4,200	100
Buffalo	.....	1,200	1,500
Cleveland	200	3,000	1,000

FRIDAY, MARCH 20, 1925.

	Cattle.	Hogs.	Sheep.
Chicago	3,000	33,000	8,000
Kansas City	500	9,000	1,500
Omaha	600	9,500	3,000
St. Louis	800	8,500	1,200
St. Joseph	300	4,000	1,000
St. Paul	1,200	16,000	1,000
Sioux City	1,400	11,500	800
Oklahoma City	900	1,100	.....
Fort Worth	1,700	800	300
Milwaukee	100	200	.....
Denver	200	700	2,000
Wichita	200	800	100
Indianapolis	1,000	7,000	200
Pittsburgh	.....	1,500	800
Cincinnati	9,500	3,900	100
Buffalo	100	4,500	3,200
Cleveland	200	5,500	1,000

## LIVE STOCK MARKETS

### CHICAGO.

(Reported by U. S. Bureau of Agricultural Economics.)  
Chicago, March 19, 1925.

**CATTLE**—Arriving when dressed markets were sluggish and shipping demand narrow, this week's moderate supply of beef steers, comprised largely of good and choice weighty offerings, proved too liberal and values sagged 25@75c, largely 50c. Better grade weighty steers showed the maximum decline.

Better grade yearlings and lower grades of all weights lost mostly 25@40c. Best yearlings topped at \$12.25, matured steers averaging 1,342 lbs. making \$11.90 with best heavies at \$11.50. The supply of fat cows was comparatively moderate but in sympathy with declining steer prices lost 15@25c, cows of value to sell at \$6.50@7.50 generally showing the most decline.

Bulls, although lower earlier in the week, closed steady. Calf values registered sharp declines, most kinds being \$1.50@2.50 under last Thursday's price levels, bulk to packers today making \$10.00@10.50 as against \$11.50@13.00 a week ago.

**HOGS**—Although prices sagged sharply today when supplies increased and shippers withdrew much of their support, the gains scored earlier in the week were sufficient to still leave a 20@40c advance, as compared with last Thursday. Light lights and slaughter pigs ruled 25@50c higher for the period.

Packing sows were scarce and these showed an average betterment of about 40c, with most of the upturns noted on the lower grades. Early in the week values reached new high levels for the year.

Trade was exceptionally erratic with fluctuations of frequent and sharp character. Tuesday saw all interests, including the big killers, in a wild scramble for numbers. Late in the week indifference marked buying with trade dragging out late in the afternoon.

**SHEEP**—Liberal receipts of fat lambs in the face of a congested and sharply lower eastern dressed trade, caused a series of sharp breaks that precipitated values downward \$1.00@1.50, weighty offerings receiving the brunt of the price trimming. Every day this week witnessed

extremely dull clearances of lambs with values daily slipping 25@50c.

On the close prime 78-lb. lambs reached the extreme limit of \$16.50, although the practical top was \$16.25, bulk of desirable weights selling downward from this figure to \$15.00.

Extremely weighty kinds moved largely around the \$14.00 figure, with occasional sales down to \$13.50. Clipped lambs met much the same fate as woolskins and values fell sharply.

Aged sheep in killing flesh met a dull outlet and values slumped mostly \$1.00, these kinds suffering from the declines registered by extremely weighty lambs.

### OMAHA.

(Reported by U. S. Bureau of Agricultural Economics.)  
Omaha, Nebr., March 19, 1925.

**CATTLE**—Unevenness featured the market on fed steers and yearlings this week with most grades showing a lower price trend, weighty steers showing the most loss. Generally prices are around 25c lower with weighty steers in extreme instances 35@50c lower.

The week's top price of \$11.25 was paid for choice long yearlings and medium

weight steers. Choice weighty steers topped at \$10.65.

Better grades of fat she stock held about steady, medium grades closing weak to 10@15c lower.

Veal prices declined 50@75c. Bologna bulls held steady and beef bulls advanced fully 25c.

**HOGS**—The hog market during the week was featured by wild fluctuations. The trend at the close, also on Monday and Tuesday, was upward, but on Wednesday and today sharp declines developed that partially wiped out the advances, today's quotations reflecting a net gain of 10@15c.

Bulk of sales today ranged \$13.40@13.75; top, \$13.90.

**SHEEP**—Sweeping declines occurred in the fat lamb trade, traceable to a weak to lower dressed lamb trade at Eastern cities and an unstable wool situation. Weighty lambs were hardest to move, these showing at the big end of a \$1.00@1.50 break.

Today's sales of handyweight and light lambs were mostly \$15.50@15.75, top \$16.00; strongweight lambs \$15.00@15.50; very heavy lambs downward to \$14.00 and a little under. A few sales of freshly shorn lambs registered at \$11.00@12.00.

Fat sheep showed a break of mostly 25c, bulk desirable weight ewes selling at \$9.25@9.75; week's top, \$10.25.

### LIVESTOCK PRICES AT LEADING MARKETS.

Following are livestock prices at five leading Western markets on Thursday, March 19, 1925, as reported to THE NATIONAL PROVISIONER by leased wire of the Bureau of Agricultural Economics, U. S. Department of Agriculture:

Hogs (Soft or oily hogs and roasting pigs excluded):	CHICAGO.	KANSAS CITY.	OMAHA.	E. ST. LOUIS.	ST. PAUL.
TOP	\$14.50(early)	\$14.05	\$13.90	\$14.40	\$14.00
BULK OF SALES	13.90@14.50	13.60@13.90	13.40@13.75	14.00@14.30	13.25@13.75
Hvy. wt. (250-350 lbs.), med.-ch.	14.10@14.30	13.60@13.90	13.60@13.75	14.15@14.30	13.75@14.00
Med. wt. (200-250 lbs.), med.-ch.	14.00@14.25	13.50@13.80	13.50@13.75	14.10@14.30	13.50@13.85
Lt. wt. (100-200 lbs.), com.-ch.	13.50@14.15	12.80@13.75	12.75@13.65	13.50@14.20	13.00@13.75
Lt. lt. (130-160 lbs.), com.-ch.	12.00@13.85	12.25@13.50	12.25@13.40	12.50@14.00	12.25@13.40
Packing hogs, smooth.	13.30@13.50	13.00@13.25	13.00@13.25	12.75@13.00	12.50@12.75
Packing hogs, rough.	13.10@13.30	12.75@13.00	12.75@13.00	12.25@12.75	12.25@12.50
Sight. pigs (130 lbs. down), med.-ch.	11.25@12.75	10.75@12.75	10.00@12.50	11.00@13.00	11.50@12.25
Av. cost and wt. Wed. (pigs excluded)	14.33-241 lb.	13.92-243 lb.	13.91-241 lb.	14.27-208 lb.	.....
<b>Slaughter Cattle and Calves:</b>					
<b>STEERS (1,100 LBS. UP):</b>					
Choice and prime	10.50@12.25	10.10@12.00	10.00@11.75	10.50@12.00	.....
Good	9.75@11.25	9.15@10.90	9.15@10.90	10.00@11.00	9.00@11.00
Medium	8.50@10.50	7.90@9.50	7.65@9.85	8.75@10.00	7.50@9.25
Common	6.75@8.60	6.00@7.90	5.90@7.65	6.75@8.75	5.75@7.50
<b>STEERS (1,100 LBS. DOWN):</b>					
Choice and prime	11.25@12.25	10.90@12.15	10.90@12.00	11.25@12.00	.....
Good	10.50@11.25	9.50@11.00	9.85@11.00	10.25@11.25	9.25@11.50
Medium	8.35@10.50	7.90@9.60	7.00@10.00	8.50@10.25	7.50@9.25
Common	6.50@8.50	5.85@7.90	5.85@7.90	6.50@8.50	5.50@7.50
Canner and cutter	5.90@6.50	4.00@5.85	4.00@5.85	4.50@6.50	3.75@5.25
<b>LT. YRLG. STEERS AND HEIFERS:</b>					
Good to prime (800 lbs. down)	9.75@11.75	9.50@11.50	9.15@11.25	9.50@11.75	9.00@11.25
<b>HEIFERS:</b>					
Good-choice (850 lbs. up)	8.50@11.00	7.65@10.50	7.60@10.35	7.50@10.00	7.25@9.25
Common-med. (all weights)	5.50@8.50	4.50@7.65	4.50@7.60	5.00@7.50	3.25@7.25
<b>COWS:</b>					
Good and choice	5.90@8.00	5.35@7.35	5.50@8.00	6.25@8.00	5.50@6.75
Common and medium	4.25@5.90	4.00@5.35	4.35@5.50	4.50@6.25	4.00@5.50
Canner and cutter	3.00@4.25	2.50@4.00	2.60@4.35	2.25@4.50	2.50@4.00
<b>BULLS:</b>					
Good-ch. (beef yrkg. excluded)	4.85@6.25	4.85@6.00	4.75@6.25	5.00@6.50	4.25@6.25
Can.-med. (canner and bologna)	3.50@5.00	2.85@4.85	3.00@4.75	3.00@5.00	3.25@4.25
<b>CALVES:</b>					
Med.-ch. (190 lbs. down)	8.50@11.50	7.00@10.25	7.00@10.50	8.00@12.00	6.00@10.50
Cull-com. (190 lbs. down)	4.50@8.50	4.50@7.00	4.00@7.00	4.00@8.00	3.50@6.00
Med.-ch. (190-200 lbs.)	6.00@11.50	5.50@9.75	5.25@10.00	6.50@11.50	4.50@9.25
Med.-ch. (260 lbs. up)	4.50@8.00	4.25@7.75	4.25@7.85	5.00@8.50	3.75@7.50
Cull-com. (190 lbs. up)	3.50@7.50	3.50@5.25	3.00@5.25	4.00@5.00	3.00@4.50
<b>Slaughter Sheep and Lambs:</b>					
(Quotations on full woolled basis.)					
Lambs, med.-pr. (84 lbs. down)	14.25@16.25	14.00@15.75	13.50@16.00	14.25@16.25	13.00@15.50
Lambs, med.-pr. (92 lbs. up)	13.25@15.25	.....	12.50@15.00	.....	12.50@14.50
Lambs, cull-com. (all weights)	12.00@14.25	11.00@14.00	11.50@13.50	13.00@14.25	11.25@13.00
Yearling wethers, med.-prime	11.50@14.00	11.25@13.75	11.50@13.50	11.50@14.00	10.75@13.25
Wethers, med.-pr. (2 yrs. old and over)	8.75@12.50	7.75@11.00	7.75@11.50	8.00@12.25	7.75@11.50
Ewes, common to choice	6.25@9.75	6.50@9.85	6.50@10.25	6.00@10.25	5.25@9.00
Ewes, canner and cull	3.00@6.25	2.50@6.50	2.75@6.50	3.50@6.00	2.00@5.25

**Bangs, Berry & Terry**  
Live Stock Order Buyers

Union Stock Yards,  
South St. Paul, Minn.

Reference Stock Yards National Bank  
Any Bank in Twin Cities

Write or wire us.

Years of Experience  
in buying  
**Cattle or Hogs**  
on order  
for particular Packers  
is at your service

**Schwartz-  
Feaman-Nolan Co.**  
Kansas City Stock Yards  
Kansas City, Missouri

E. R. Whiting

L. H. McMurray

**SATISFACTION**  
WHITING & McMURRAY

Indianapolis,  
Ind.

Live Stock  
Purchasing Agents

Fort Wayne,  
Ind.



**ST. LOUIS.**

(Reported by U. S. Bureau of Agricultural Economics.)

E. St. Louis, Ill., March 19, 1925.

**CATTLE**—Featuring the current week's trade were discounts applied to fat beef steers, medium to good heifers and all grades of beef cows. Compared with one week ago good beef steers and medium and good heifers 25c lower; common and medium steers, best light yearlings and heifers, canners and bologna bulls steady; beef cows 50c lower; good and choice light vealers 25@50c lower.

Tops for week: steers, \$11.25; best heavy steers, \$11.10; yearlings, \$10.90; light mixed yearlings, \$10.50. Bunks for week: steers, \$8.25@10.50; light yearlings and heifers, \$7.50@9.50.

**HOGS**—Hog values ascended sharply the first of the week but were subsequently put on the toboggan for a drop. Wednesday's top of \$14.60 was the highest for over four years. Top today was \$14.40 with best hogs available at \$14.20@14.25 late. Bulk of good butcher hogs brought \$14.20@14.30, or 35@40c higher than last Thursday.

Pigs are a little easier than last Thursday; packing sows a good 50c higher; bulk 140@160 lbs., \$13.25@14.00; 110@130 lb. pigs, \$12.00@13.00; light pigs, \$10.00@12.00; packers, \$12.85@13.00.

Receipts were somewhat smaller, total for four days being approximately 45,000 head; shipping demand very quiet.

**SHEEP**—Fat lamb prices were depressed \$1.25@1.50 under last Thursday with trade extremely dull at decline. Good to choice 84 lb. westerns reached \$15.50 on packer account today.

Fat light weight ewes at \$10.00@10.25 were about steady at the close.

**KANSAS CITY.**

(Reported by U. S. Bureau of Agricultural Economics.)

Kansas City, Mo., March 19, 1925.

**CATTLE**—Trade in beef steers ruled somewhat dull and draggy, especially on closing days and price levels have been reduced on practically all grades. Heavy beefs have been neglected and closing levels are 40@60c under a week previous with extreme cases as much as 75c lower.

Other fed steers are showing declines of 25@50c with the plainer grades selling under \$8.50 and choice to prime yearlings showing the least loss. Shipping demand was curtailed materially and the dressed beef market ruled lower, all of which was reflected in the week's foot trade.

The week's top was scored on yearlings at \$11.75 while handy weights scored \$11.20 and heavies \$11.00. Bulk of fed offerings were of value to sell from \$8.50@10.60.

She stock and bulls maintained about a

steady basis with a week ago, while killing calves closed 50c@1.00 lower, with top veals on late days at \$9.50.

**HOGS**—Hog values soared to new high levels the first two days of the week and choice butchers sold up to \$14.30, a new high point for the year and for several years previous. Since that time, however, a reaction has taken place and some of the advance has been erased.

Closing prices are uneven and generally 10@25c higher than last Thursday with most of the advance on light weights. Best strong weight butchers sold up to \$14.05 on today's market and the bulk of the more desirable weights cashed from \$13.60@13.90.

Packing sows are mostly 25c higher with \$13.00@13.25 taking the bulk on closing sessions.

**SHEEP**—Sharp price declines have been made on all grades of fat lambs compared with a week ago. Heavy selections have been punished severely and in most cases values on these have been reduced from \$2.00@2.50. Desirable weights met a little better outlet, but prices are around \$1.50 below last Thursday.

The week's top was \$17.00 early in the week and the bulk of the desirable weights went from \$15.75@16.60, while heavier kinds sold largely from \$14.25@15.00.

Aged sheep were scarce and prices are closing about 25c lower. Sales of fat ewes ranged from \$9.75@10.15 and shorn wethers sold from \$8.50@9.00 mostly.

**ST. JOSEPH.**

(Special Letter to the National Provisioner.)

St. St. Joseph, Mo., March 17, 1925.

**CATTLE**—Cattle receipts for two days around 5,700. There was a weak undertone to the fat cattle market and most classes are weak to 25c lower.

Best steers sold \$10.65@11.25, with bulk of sales \$9.00@10.50. Colorados sold \$8.50@10.00. Odd lots of cows sold \$7.00@8.00, bulk of fair to good kinds ranged \$5.00@6.75, with canners and cutters \$2.50@4.00.

Best mixed yearlings sold at \$10.50, with most sales \$8.50@9.50. Heifers sold mostly \$6.00@9.00, with some up to \$9.50.

Bulls mostly \$4.00@5.25, with some up to \$6.00. Calves 50c lower, best veals going at \$11.00.

**HOGS**—Hog receipts around 6,500 for two days, against 12,446 same days a week ago. There was a sharp decrease at all points and the market worked sharply higher. Compared with last week's close values are mostly 50c higher.

Tuesday's top was \$14.25 and bulk of sales \$13.85@14.25. Packing sows sold \$13.25@13.50.

**SHEEP**—Around 17,500 sheep were received in two days this week compared with 17,546 a week ago. Bulk of offerings consisted of heavyweight lambs,

medium and handy-weights being comparatively scarce. Values are 50@75c lower for the period, with best handy-weights Tuesday at \$16.25, and heavies on down to \$14.50.

Aged sheep were very scarce, not enough being offered to test the market, however values were quoted steady.

**ST. PAUL.**

(Reported by U. S. Bureau of Agricultural Economics and Minnesota Dept. of Agriculture.)

St. St. Paul, Minn., March 18, 1925.

**CATTLE**—Killing classes generally fell with a crash the first three days of this week. At the close Wednesday declines averaged a full 25@50c with spots 75c or more off, losses for the most part centering on fat steers, yearlings and the better grades of fat cows. Generally plainer quality has also been evident throughout the week in all branches.

Best beefs so far this week reached \$9.85, this price being paid by an Illinois finisher for a load of good grade 1,197 lb. weights. Top load lots to killers stopped at \$9.50, other good grades selling downwards to \$9.25 with bulk of all steers and yearlings cashing in the \$7.75@8.50 spread.

Few fat cows at present are passing the \$6.50 money, bulk selling at \$4.50@5.75. Lightweight young heifers on the yearling order reached \$8.50 or more in a few instances with inbetween kinds moving in the \$5.50@7.00 schedule. Canners and cutters are still listed in the \$2.75@3.50 spread but represent considerably better quality than was obtainable at this price last week.

A full 50c has been dropped from sausage bull quotations, big weights stopping at \$4.25 bulk selling at \$4.00 and down,

## J. W. Murphy Co.

### Order Buyers Hogs Only

Utility and Cross Cyphers

Reference any Omaha Bank

Union Stock Yards,  
Omaha, Nebr.

**E. E. JOHNSTON**

Established 35 Years

### Hog Buyers Exclusively

Live Stock Exchange  
East Buffalo, N. Y.

Order Buyers  
of

Cattle Calves  
Hogs Lambs  
**Henry Knight & Son**  
Bourbon Stock Yards  
Louisville, Ky.  
References: Dun & Bradstreets

**KENNETT-MURRAY**

Live Stock Buying Organization  
Order Buyers on Eleven Markets

P. C. Kennett & Son,  
Louisville, Nashville and Montgomery  
Kennett-Murray & Company,  
Chicago, Lafayette and Omaha  
Kennett Colina & Company—Cincinnati  
Kennett Murray & Colina—Detroit  
Kennett Sparks & Company—E. St. Louis  
Kennett Murray & Darnell—Indianapolis  
Kennett Murray & Brown—Sioux City

**BUYERS ONLY and WE BUY RIGHT**



lightweights weighing around 1,000 lbs. frequently being seen at \$3.50.

**HOGS**—Gains of 50@75c have been scored by hogs during the past week, bulk of the good 200@275 lb. butchers clearing today at \$14.00, with best 280@325 lb. butchers \$14.10. Lights sold at \$13.25@13.75; packing sows \$12.75.

**SHEEP**—Lambs have dropped back \$1.00 per cwt. this week, best natives today \$15.00, choice to prime fed lambs being quotable up to \$16.00.

Fat ewes are selling from \$8.00@10.00.

### PACKERS' PURCHASES.

Purchases of livestock by packers at principal centers for the week ending Saturday, March 14, are reported to The National Provisioner as follows:

#### CHICAGO.

	Cattle.	Hogs.	Sheep.
Armour & Co.	5,009	15,600	21,178
Swift & Co.	6,355	11,400	23,806
Morris & Co.	5,290	9,100	5,795
Wilson & Co.	4,725	8,000	6,890
Anglo-American Provision Co.	783	5,100	....
G. H. Hammond Co.	4,022	4,700	....
Libby, McNeill & Libby.	1,500	....	....

Brennan Packing Co., 7,100 hogs; Miller & Hart, 3,800 hogs; Independent Packing Co., 3,400 hogs; Boyd, Lunham & Co., 7,800 hogs; Western Packing & Provision Co., 9,000 hogs; Roberts & Oake, 4,900 hogs; others, 16,200 hogs.

#### KANSAS CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Armour & Co.	2,952	1,488	5,012	3,034
Cudahy Pkg. Co.	3,298	1,292	3,145	4,986
Fowler Pkg. Co.	440	6	....	....
Morris & Co.	3,293	1,785	3,058	3,155
Swift & Co.	4,554	1,000	6,512	7,856
Wilson & Co.	3,508	417	5,065	4,013
Local butchers	908	245	482	1

Total ..... 19,019 6,233 23,004 23,075

#### OMAHA.

	Cattle and Calves.	Hogs.	Sheep.
Armour & Co.	4,960	14,710	9,288
Cudahy Pkg. Co.	5,422	15,854	13,066
Dold Pkg. Co.	1,238	7,997	....
Morris & Co.	3,511	8,544	5,943
Swift & Co.	6,846	13,420	14,026
Hoffman Pkg. Co.	128	....	....
Mayerowich & Vall.	70	....	....
Mid-West Pkg. Co.	45	....	....
Omaha Pkg. Co.	84	....	....
John Roth & Sons	96	....	....
S. Omaha Pkg. Co.	96	....	....
Lincoln Pkg. Co.	451	....	....
Nagle Pkg. Co.	138	....	....
Sinclair Pkg. Co.	183	....	....
Wilson & Co.	467	....	....
Kennett-Murray Co.	4,907	....	....
J. W. Murphy	....	5,608	....
Other buyers, Omaha.	14,143	....	....

Total ..... 23,735 85,273 42,293

#### ST. LOUIS.

	Cattle and Calves.	Hogs.	Sheep.
Armour & Co.	2,806	5,432	1,951
Swift & Co.	2,062	7,289	1,175
Morris & Co.	2,622	5,152	481
St. Louis Dressed Beef Co.	1,037	....	....
Independent Pkg. Co.	602	250	96
East Side Pkg. Co.	875	2,350	....
Hell Pkg. Co.	21	2,192	....
American Pkg. Co.	50	....	....
Sieloff Pkg. Co.	70	700	....
Butchers	6,114	24,490	774

Total ..... 16,370 48,825 4,477

#### ST. JOSEPH.

	Cattle.	Calves.	Hogs.	Sheep.
Swift & Co.	3,520	1,375	10,398	16,706
Armour & Co.	2,417	324	4,596	3,470
Morris & Co.	1,968	436	5,656	3,048
Others	2,811	389	7,128	4,373

Total ..... 10,716 2,524 27,778 27,593

#### SIOUX CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	3,008	492	24,642	1,382
Armour & Co.	3,155	527	17,712	786
Swift & Co.	2,279	342	10,303	2,020
Sacks Pkg. Co.	81	29	460	....
Smith Bros. Pkg. Co.	40	28	2	....
Local butchers	110	32	2	....
Order buyers and packer shipments	2,060	....	27,167	711

Total ..... 11,333 1,450 80,288 4,890

#### OKLAHOMA CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Morris & Co.	1,650	1,140	4,128	12
Wilson & Co.	1,723	1,221	3,050	5
Others	104	7	399	....

Total ..... 3,476 2,377 7,577 17

#### ST. PAUL.

	Cattle.	Calves.	Hogs.	Sheep.
Armour & Co.	3,111	4,798	23,074	815
Hertz Bros.	218	20	....	....
Katz Pkg. Co.	907	369	....	....
Wilson & Co.	4,073	7,576	35,394	1,337
Others	880	193	8,815	....

Total ..... 9,879 12,953 67,283 2,182

#### MILWAUKEE.

	Cattle.	Calves.	Hogs.	Sheep.
Plankinton Pkg. Co.	1,253	10,290	4,844	475
United Dressed Beef Co.	68	....	....	....
The Layton Co.	....	....	738	....
R. Gums	95	....	141	....
F. C. Cross	106	25	....	....
Swift, Harrisburg, Pa.	21	245	94	42
Local butchers	251	154	10	....
Local traders	541	154	10	....

Total ..... 2,335 10,728 5,807 517

#### INDIANAPOLIS.

	Cattle.	Calves.	Hogs.	Sheep.
Eastern buyers	1,979	2,841	10,924	407
Kingan & Co.	1,670	729	10,890	53
Indianapolis Abat. Co.	1,014	32	738	5
Armour & Co.	258	87	2,104	16
Hilgemeler Bros.	154	14	895	....
Brown Bros.	154	14	....	6
River View Pkg. Co.	7	....	194	....
Schussler Pkg. Co.	10	....	252	....
Beil Pkg. Co.	45	6	546	....
Indianapolis Prov. Co.	72	12	353	....
Meier Pkg. Co.	10	42	....	20
Art. Wabritz	44	....	....	....
Hoosier Abat. Co.	259	115	71	18
Others	5,502	3,828	27,239	525

#### CINCINNATI.

	Cattle.	Calves.	Hogs.	Sheep.
E. Kahn's Sons Co.	568	30	3,053	8
Kroger Groc. & Bak. Co.	112	88	482	....
G. Juengling	149	87	....	6
J. & F. Schroth Pkg. Co.	10	....	1,980	....
H. H. Meyer Pkg. Co.	23	....	2,300	....
J. Hillberg & Son	134	16	....	....
Wm. G. Rehn's Sons	198	6	....	....
Peoples Pkg. Co.	89	53	....	....
A. Sander Pkg. Co.	....	....	910	....
Sam Gall	....	....	....	43
J. Schiacter's Sons	261	246	....	26

Total ..... 1,512 526 9,643 85

#### WICHITA.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	1,400	1,050	5,521	1,336
Dold Pkg. Co.	340	120	4,220	....
Local butchers	194	....	....	....

Total ..... 1,934 1,170 9,741 1,336

#### DENVER.

	Cattle.	Calves.	Hogs.	Sheep.
Swift & Co.	975	44	2,498	1,919
Armour & Co.	708	2	3,067	2,363
Blayne-Murphy	520	5	939	....
Others	502	13	567	1,050

Total ..... 2,705 64 7,071 5,332

#### RECAPITULATION.

Recapitulation of packers' purchases by market for the week ending March 14, 1925, with comparisons:

#### CATTLE.

	Week ending March 14, 1924.	Prev. Cor. week.	1924.
Chicago	27,533	28,000	24,050
Kansas City	10,019	10,196	17,101
Omaha	23,735	22,821	22,856
St. Louis	16,370	14,475	12,403
St. Joseph	10,716	10,350	10,831
Sioax City	11,333	10,676	6,639
Oklahoma City	3,486	3,484	1,915
Indianapolis	5,502	5,890	5,053
Cincinnati	1,512	1,858	1,008
Milwaukee	2,335	2,198	1,579
Wichita	1,994	1,765	2,487
Denver	2,705	2,494	2,450
St. Paul	9,879	8,481	6,160

Total 13 markets ..... 136,208 131,035 116,364

#### HOGS.

	Week ending March 14, 1924.	Prev. Cor. week.	1924.
Chicago	108,200	67,900	175,800
Kansas City	23,604	21,141	34,124
Omaha	85,273	98,706	110,215
St. Louis	48,825	67,827	62,542
St. Joseph	27,778	28,936	44,785
Sioax City	80,288	82,856	57,997
Oklahoma City	7,577	8,154	4,838
Indianapolis	27,239	25,993	44,936
Cincinnati	9,643	12,060	16,684
Milwaukee	5,807	5,053	8,271
Wichita	9,741	8,988	16,356
Denver	7,071	5,611	11,948
St. Paul	67,283	68,905	78,688

Total 13 markets ..... 508,329 497,430 666,754

#### SHEEP.

	Week ending March 14, 1924.	Prev. Cor. week.	1924.
Chicago	57,678	46,260	47,762
Kansas City	23,075	18,471	18,077
Omaha	42,290	42,290	38,500
St. Louis	4,477	6,129	6,142
St. Joseph	27,595	30,550	20,506
Sioax City	4,890	4,193	1,335
Oklahoma City	17	109	36
Indianapolis	525	524	1,264
Cincinnati	85	733	363
Milwaukee	517	133	330
Wichita	1,536	587	422
Denver	5,332	5,212	3,658
St. Paul	2,152	2,702	3,407

Total 13 markets ..... 169,981 157,751 142,422

## Do You Get Full Value for Hides and Tallow?

### AN OPEN LETTER TO BUTCHERS AND PACKERS.

OUR BUSINESS is the purchase of HIDES, TALLOW and all the other inedible butchers' and packers' by-products.

OUR HOBBY is to assist producers to bring their goods up to the highest standard.

Why do we display such keen interest? Because, it's good business, for we believe our success depends on the success of our customers.

QUALITY HIDES and TALLOW are readily sold, even in times of depression, while poor products go begging when business is dull, or they bring extremely low prices.

### Make Your Products Good.

It's self-evident that producers should make their by-products good. They have keen competition when buying the livestock; they meet with keen competition in the sale of the meat.

If the by-products, an important part of the business, is going to be neglected through indifference or through lack of knowledge of proper handling methods, then the efficient competitor (the fellow who pays close attention to hides, etc.) is going to handicap you.

Hides, tallow and wool are world commodities, and they sell for cash. Therefore, it's good business to study your customers' needs. Give them satisfaction in their purchases, and give them co-operation. We say "nurse" along the man who brings the cash.

### Be Careful and Make Money.

Raw stock improvement needs no extra capital; no extra machinery; not even extra time; JUST CAREFULNESS. Consider it in the same class with meat. Why not?

That'll pay big dividends. It will bring more buyers to your door. You are interested in that.

What depreciates hides? Poor flaying; poor pattern; poor salting; lack of salt; dirty salt; keeping them too long after they are cured.

HIDES ARE PERISHABLE, so they should be sold within a reasonable time, and sold on the market the same as you market other products of your business.

### Help to Make Better Goods.

We'll be pleased to help those who think kindly of our efforts toward raw stock improvement.

Here is a money saver. If you are not using a "tail puller," buy one from your supply house; they are low-priced, and it will help free scores from around the roots of the tail.

The hide buyer who urges you on to make better goods is your friend. The ones who encourage poor goods hold back your prosperity.

Feel confident that THE NATIONAL PROVISIONER—your paper—devoted to your interests, endorses our statement, because we are giving facts.

When you are ready to sell anything in our line, please give us a chance. We buy outright. Always interested at a price.

Give full particulars by 'phone or letter to facilitate quick trading. Send us your name and address.

**S. H. LIVINGSTON**

Successor to Keystone Hide Co.

Lancaster, Pa.

How do you calculate gross or net weights of S. P. meats in filling orders? Ask THE BLUE BOOK, the "Packer's Encyclopedia."

# HIDE AND SKIN MARKETS

(SHOW AND LEATHER REPORTER)

Read the editorial about hides on page 27 of this issue.

## Chicago.

**PACKER HIDES**—Follow up business after the trading late in the week makes an aggregate movement of about 150,000 hides, so killers say. A broadening interest is reported for stock and sellers are sold out to Saturday night and unwilling to book further business except at more money. The demand vanishes at higher rates. Killers are inclined to be optimistic because of the unfilled orders floating around, as indicating better prices for next month. Native steers sold and are wanted at 14c; Texas and butts made 14c; Colorado 13½c; branded cows 13c; heavy cows 13c; lights 13½c; more wanted. Native bulls 10½c; branded 9@9½c.

**COUNTRY HIDES**—A waiting situation noted in country stock. Tanners for the most part are simply uninterested or else name very low rates. However, there has been a little business noted in fancy descriptions of choice grub free stock with eastern outlets in the past few days and some dealers are endeavoring to nurse this type of business back to favor, especially as such sellers own considerable back dating material. There is no great amount of stock offered on the market at present, which aids in stabilizing values somewhat otherwise more marked concessions would be noted because of the absence of demand. Country collections are rather small and are readily held or absorbed. All weight hides are being picked up occasionally in sections where selling is the order around 11@11½c delivered basis as to descriptions. Purchasers under 11c are noted from time to time, but these are said to involve stock flat and f.o.b. in most instances. Offerings noted in strictly grub free butts at 12½c here but untaken. Some back dating extremes of similar description sold as noted earlier at 14c and offerings are noted around 13½c more in line with current quality but without grubs. Stock carrying a few grubs is offered at 13c and sales down to 12½c are noted in this section. There continues to be a limited interest for export account, but these buyers are shopping for the bargain parcels. Weights over 50 lbs. and 60 lbs. are wanted at 10½@11c basis here in cows or mixed cows and steers. Heavy steers alone are quoted here at 12½@12½c asked; heavy cows 11@11½c nominal; butts 11@11½c with the outside the usual asking price and the inside the views of most buyers. Extremes 12½@13c for current receipts with business in this range. Branded country stock 9½@10c flat; country packers 10½@13c for weights and descriptions, also sections; bulls 9c; country packers 10c; glues 7c.

**CALFSKINS**—Quiet. New business is at a standstill momentarily. Local city calfskins are available at 22½c, which is half a cent off from previous business basis. Holdings are not burdensome enough as yet to indicate any forced business regardless of price for the effect on the spring runs, but traders feel that such an event is not far from possibility as arrivals are increasing from week to week and represent greater size than a year ago at this time. Packers are not pressing for business as yet, but are understood to be willing to listen to negotiations. They ask 25c as a rule and last sales were at 24½@25c. Demands are very narrow as yet though all tanners are watching developments very closely. Outside city calfskins are quiet and quoted unchanged around 21@22c for descriptions, sections, etc. Resalted lines 19@20c and country mixtures 16@18c. Deacons are quoted around \$1.25@1.35 for country mixtures and cities up to \$1.75 paid. Kipskins are

weak in tone with demands very narrow. Packers are carrying ten weeks' skins in salt unsold which is rather large for size. Last sales were at 18@16@14c; less money would be considered, but bids are wanted. Cities 17c; countries 14@16c.

**MISCELLANEOUS MARKETS**—Dry hides are quiet around 19½@20½c; horse hides are quiet at \$4.50@5.00 for business and up to \$5.50 asked; packer pelts \$3.70 @3.90; shearlings, \$1.25@1.55 last paid; dry pelts 32@34c; pickled skins \$10.00@11.00; hogskins 25@35c for business.

## New York.

### NEW YORK PACKER HIDES

About four cars of January spready native steers sold in the city slaughter market at 15½c. The balance of the list is well sold out for March. Scattered business was reported earlier in the week in a few cars of native steers at the last price of 14c. In view of the western business at that rate, buyers are constrained to consider natives worth only 13½c in New York now, but material as a rule has been absorbed. Butts last sold at 13½c and Colorado 13c; cows are quoted around 12½@13c. Bulls were last sold at 10½c, but considered nearer 10c now.

**OUTSIDE PACKER HIDES**—Eastern small packer all weight hides are more freely offered at 13½c now, but tanners have not changed their ideas in the least and talk 12½c as a rule, with possibly 13c available on lines of known quality and good size. The views of tanners are considered representative of the market position at this time. Canadian sellers are about equally divided as to selling and holding, about half the production for March already being under contract it is said. Coast stock has been well absorbed to March and some of such salting has sold already at 12½c for steers and 12c for cows. Outlets have been both to domestic and foreign buyers. Eastern small packers are considered well sold out for Feb. but hold March still somewhat generously.

**COUNTRY HIDES**—Eastern tanners are convinced the market in country stock is settling to rather low levels and are hard to get interested in offerings. Choice shippers are not inclined to consider further concessions on account of stock in the originating sections being held for more money or withdrawn from sale. Some quiet business reported in strictly fancy extremes as high as 14c this week. Offerings noted in similar descriptions around 13½c; slightly grubby mid westerns offered at 13c and sales of westerns at 12½c noted. Several cars northern southern extremes sold at 12½@12½c flat. Couple cars southern extremes tick free but carrying 30 per cent grubs sold at 12c flat. Canadian light hides quoted 12½c flat and butts 11@11½c flat.

**CALFSKINS**—No change is apparent in city calfskins which last sold at \$2.35@2.70@3.30@3.35. Collectors report limited holding and strong prices asked. Foreign skins are considered weak. Good Swedish skins now available down to 25c with a bid it is said. Domestic untrimmed quoted at 21@22c for cities. Outside trimmed calfskins are generally rated within 5@10c of N. Y. rates.

## NEW YORK LIVESTOCK.

Receipts for week ending Saturday, March 14, 1925, are as follows:

	Cattle.	Calves.	Hogs.	Sheep.
Jersey City .....	3,567	11,459	13,060	13,826
New York .....	937	2,697	13,956	2,625
Central Union .....	4,365	1,315	331	13,947
Total .....	8,869	15,471	27,353	30,398
Previous week .....	9,325	14,752	31,385	37,142
Two weeks ago .....	9,657	14,509	32,634	33,646

## SLAUGHTER REPORTS.

Special reports to The National Provisioner show the number of livestock slaughtered at the following centers for the week ending March 14, 1925:

	Week ending Mar. 14, 1925.	Prev. week.	Cor. 1924.
<b>CATTLE.</b>			
Chicago .....	27,523	28,000	34,600
Kansas City .....	25,252	25,376	21,328
Omaha .....	24,521	20,700	20,344
East St. Louis .....	14,616	13,214	9,120
St. Joseph .....	10,118	10,005	7,762
Sioux City .....	10,298	9,887	7,191
Cudahy .....	870	868	828
Fort Worth .....	7,024	6,990	3,396
Philadelphia .....	2,061	2,067	2,419
Indianapolis .....	1,769	1,745	1,893
Boston .....	1,775	1,547	1,900
New York and Jersey City .....	10,285	11,357	9,168
Oklahoma City .....	5,863	6,021	3,078

	Week ending Mar. 14, 1925.	Prev. week.	Cor. 1924.
<b>HOGS.</b>			
Chicago .....	108,200	67,900	164,461
Kansas City .....	23,604	21,141	34,124
Omaha .....	58,723	56,475	79,287
East St. Louis .....	35,891	32,920	34,138
St. Joseph .....	20,776	18,049	30,612
Sioux City .....	65,924	67,455	43,976
Cudahy .....	5,912	8,754	15,336
Ottumwa .....	8,653	8,844	.....
Fort Worth .....	10,370	11,242	9,225
Philadelphia .....	12,478	18,978	23,803
Indianapolis .....	15,945	11,487	27,326
Boston .....	10,398	13,787	16,572
New York and Jersey City .....	42,025	54,000	62,501
Oklahoma City .....	7,577	8,154	4,838

	Week ending Mar. 14, 1925.	Prev. week.	Cor. 1924.
<b>SHEEP.</b>			
Chicago .....	57,678	46,280	49,566
Kansas City .....	23,075	18,471	18,677
Omaha .....	37,580	34,278	23,491
East St. Louis .....	6,327	3,651	6,568
St. Joseph .....	23,204	24,605	17,933
Sioux City .....	5,796	5,597	1,334
Cudahy .....	227	110	339
Fort Worth .....	2,113	2,921	896
Philadelphia .....	4,069	5,313	4,290
Indianapolis .....	479	290	673
Boston .....	4,876	2,808	3,187
New York and Jersey City .....	34,345	43,754	37,741
Oklahoma City .....	17	100	36

## CHICAGO HIDE QUOTATIONS.

Quotations on hides at Chicago for the week ending March 21, 1925, with comparisons, are as follows:

	Week ending Mar. 21, '25.	Week ending Mar. 14, '25	Corresponding week 1924.
<b>PACKER HIDES.</b>			
Spready native steers .....	@16cn	@17cn	@16c
Heavy native steers .....	@14c	@14½c	12b @14cax
Heavy Texas steers .....	@14c	@14c	12b @13cax
Heavy butt branded steers .....	@14c	@14c	12½b @13cax
Heavy Colorado steers .....	@13½c	@13½c	11½b @12cax
Ex-Light Texas steers .....	@13c	@13c	@9½cn
Branded cows .....	@13c	@13c	8b @9½cax
Heavy native cows .....	@13c	@13c	11 @11½c
Light native cows .....	@13½c	@14cn	@10½c
Native bulls .....	@10½c	@12½cn	@10c
Branded bulls .....	@9½cn	@9½cn	8 @9½c
Calfskins .....	24½@25c	24½@25c	22 @22½c
Kip .....	@18c	@18c	@18½c
Kips, overwt. .....	@16c	@16c	.....
Kips, branded .....	@14c	@14c	.....
Slunks, regular .....	\$1.15@1.20	\$1.17½@1.20	\$1.40@1.45
Slunks, hairless .....	@6c	@6c	40 @50c
Light, Native, Butts, Colorado and Texas steers 1c per lb. less than heavies.			

	Week ending Mar. 21, '25.	Week ending Mar. 14, '25	Corresponding week 1924.
<b>CITY AND SMALL PACKERS.</b>			
Natives, all weights .....	@13½c	@13½c	@9½c
Bulls, native .....	@10½c	@11½c	@8½c
Br. str. hds. ....	@13c	@13c	@7½c
Calfskins .....	@22c	@22c	@18c
Kip .....	@16c	10 @16c	@15c
Slunks, regular .....	@1.30	@1.30	\$1.50@1.60
Slunks, hairless .....	@50c	@50c	35 @40c

	Week ending Mar. 21, '25.	Week ending Mar. 14, '25	Corresponding week 1924.
<b>COUNTRY HIDES.</b>			
Heavy steers .....	12 @12½c	12 @12½c	9 @10c
Heavy cows .....	10½@11c	10½@11c	8 @8½c
Extremes .....	@11c	11½@12c	8 @8½c
Bulls .....	12½@13c	13 @13½c	10 @10½c
Bulls .....	8 @8½c	8 @8½c	7½ @8c
Branded hides .....	9½@10c	9½@10c	7 @7½c
Calfskins .....	15 @15½c	15 @15½c	14 @15c
Kip .....	13 @13½c	13 @13½c	12 @13c
Light calf .....	\$1.00@1.10	\$1.00@1.10	\$1.40@1.50
Deacons .....	\$0.90@1.00	\$0.90@1.00	\$1.20@1.30
Slunks, regular .....	\$0.95@1.10	\$0.95@1.10	\$0.90@1.00
Slunks, hairless .....	\$0.25@0.35	\$0.25@0.35	\$0.25@0.30
Horsehides .....	\$4.25@4.75	\$4.25@4.75	\$4.00@4.50
Hogskins .....	\$0.25@0.30	\$0.25@0.30	\$0.25@0.30

	Week ending Mar. 21, '25.	Week ending Mar. 14, '25	Corresponding week 1924.
<b>SHEEPSKINS.</b>			
Large packers .....	\$3.70@3.90	\$3.75@4.25	\$3.25@3.45
Small packers .....	\$3.25@3.50	\$3.75@4.00	\$3.35@3.50
Pkrs. shearl'gs .....	1.25@1.55	@1.55	@1.15
Dry pelts .....	\$0.32@0.34	\$0.34@0.35	\$0.28@0.31



# ICE AND REFRIGERATION

## ICE NOTES.

Citizens Ice & Cold Storage Company has been incorporated in New Braunfels, Tex., with a capital stock of \$25,000 by H. C. Babel and C. G. Braune.

The Rushton Corp., 2124 Avenue D, Birmingham, Ala., has let the contract for the erection of a \$100,000 electrically-operated ice plant in Bessemer, Ala., also for erection of a \$50,000 addition to its plant on Avenue E and 22nd street, Birmingham, Ala.

Greenville Ice & Fuel Company has let contract for the erection of an ice plant in Greenville, Tex.

Royal Palm Ice & Refrigerating Company, 347 N. W. First Court, Miami, Fla., plans to erect a \$250,000 ice plant and warehouse in Hialeah, Fla., and a \$175,000 plant in Miami Beach, Fla.

Mexia Ice Plant has let contract for the erection of a \$20,000 ice plant in Mexia, Tex.

A. T. Klinksinger, of Greenwood, S. C., is said to be contemplating the erection of an ice plant in Sparta, Ga.

Reeves Manufacturing Company, Greenville, Tex., is enlarging its ice and refrigeration plant.

## MEAT PLANT INSULATION.

(Continued from page 24.)

blown to give the correct remelting point, ductility, and adhesive properties.

The corkboard should be doubly dipped in hot asphalt, so as to insure a heavy, thorough coating of the board. The board should then be applied immediately to the wall, so that the asphalt has no chance to chill, and held in place until the asphalt has a chance to set.

This completes the method of erecting corkboard in such a manner as to insure its proper protection from water or air infiltration.

### What Thickness to Use.

It has been found that the most satis-

factory results have been obtained by using 1 inch of corkboard for each 8-degree difference in temperature, excepting, of course, unusual conditions.

So far as possible corkboard should always be erected in at least two layers, and preferably three, for sharp freezer work, in order to break joints as many times as possible.

The two and three layers of insulation should be applied to the first by means of dipping the sheet into a pan of constantly heated asphalt, applying the sheet immediately, and additionally securing and drawing it up to the first by means of hickory dowel pins of proper length and diameter.

Needless to say, it should be endeavored to make the insulation continuous and to form a solid envelope around the entire cold storage space and not allow floor slabs or roofs to intersect with exterior walls. An ideal installation would be to have the enclosing wall insulation run continuously from the basement floor insulation to the top of the roof insulation.

### Should Basement Floors Be Insulated?

There has been considerable controversy and difference of opinion as to whether it actually paid to insulate basement floors where basements were used for curing rooms.

With the cost of producing refrigeration constantly going higher, and the extremely low cost of cork insulation today, any one can figure out a saving of refrigeration that will show a very handsome interest on the additional investment of insulation.

Another thing we have found in observing old installations is that the application of corkboard on the under side of ceilings should be avoided so far as possible, especially where freezers are above coolers. It has been found that the freezing temperatures penetrate the concrete floors and

sooner or later the frost dislodges or forces off the insulation on the under side.

### Don't Plaster Ceiling Insulation.

Another thing that has been found detrimental is the practice of applying cement plastering on ceiling insulation. When applying portland cement, it is necessary to rely entirely on the key in the surface of the corkboard to hold the portland cement in place.

When you stop to figure that there is practically 12½ lbs. per square foot in suspension, you will see that it is only a matter of time before it must crack and come off. We have found the best practice is to apply two coats of emulsified asphalt, brought to a total thickness of approximately ¼ inch.

This emulsified asphalt is applied cold, as it is originally mixed with water, and after the water has evaporated, it leaves an absolutely waterproof surfacing that, when dried out, weighs but 2 lbs. per square foot. It makes a finish that has no seam, and, furthermore, fills up all interstices and joints of the cork sheets, making a seamless and perfect job.

This also is the proper type of finish to put over the wall surface of corkboard in spray lofts, offal coolers, and rooms having excessive humidity with resulting condensation.

Owing to the sanitary restrictions called for by the Government, as well as the abuse to which wall insulation is subjected, there has been found no real substitute for portland cement plaster finish. But this can be greatly improved by first applying a galvanized expanded metal lath or galvanized wire netting over the surface of the cork, held in place with galvanized staples.

This not alone affords a much better key for the portland cement, but positively prevents all cracking and acts as an additional reinforcement for the cement which will stand far more abuse than the old method of applying the cement directly over the surface of the cork. Furthermore, it serves as a means of keeping rats and vermin from destroying and nesting in the cork insulation.

In a paper of this character, it is manifestly impossible to cover the details of a subject so broad as insulation. I have, therefore, endeavored to give you general and specific information that will assist you toward a better understanding regarding insulation as applied to the modern packing plant.

## FIFTY YEARS IN MEAT TRADE.

(Continued from page 25.)

which we had to pick them up by means of a skiff while the water was receding.

In February, 1884, we had a still higher flood, but having learned from the previous year's experience, we had but little loss.

### Entered the Foreign Trade.

In 1885 I made a trip to Europe. My first stop was at London, for the purpose of purchasing sheep casings, and to sell hog casings. Smithfield Market, where meats from all parts of the world are sold,

## MR. PACKER:

To reduce your power costs, ammonia bills and increase your refrigerating capacity, write for our special folder on the

**Hill Non-Condensable Gas Separators**

**Hill Manufacturing Company**

**Monadnock Bldg.**

**Chicago, Ill.**

## Get the 1925 Stevenson Door Book

**FREE** It tells why Stevenson Regular Doors are the quickest, easiest, tightest sealing of all regular doors.

Tells all about the Stevenson's 1922 Door Closer; the Stevenson "Door that Cannot Stand Open;" the Stevenson Overhead Track Door with positive acting port shutter.

Write TODAY for your copy

**Stevenson Cold Storage Door Co.**

1511 West Fourth St.

Chester, Penna.





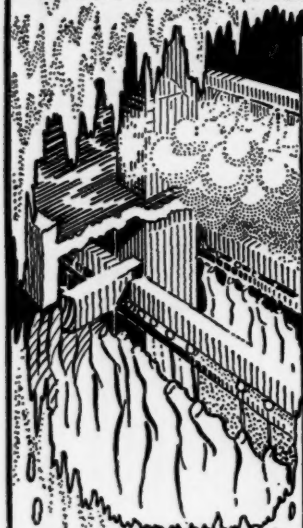


**75%**  
OF  
**Chicago's Ice Manufacturing Plants**  
have used  
**UNITED CORK COMPANY'S SERVICE**  
Crescent (100% Pure) Corkboard  
Efficient Guaranteed Installation  
These Plants Have Found  
**"UNITED SERVICE"**  
Economical and Satisfactory.

*A few are illustrated:*  
1. Big Four Artificial Ice Co.  
2. Columbia Ice & Ice Cream Co.  
3. Lincoln Ice Company.  
4. Jefferson Ice Company.  
5. Economy Ice Company.  
6. Chicago Artificial Ice Co.  
7. Egan Ice Company.  
8. Grawoig Ice Company.  
9-11. Jefferson Ice Co.  
10. Boyle Ice Co.  
12. Kosmos Ice Company.

LET US EXTEND THIS SERVICE TO YOU  
**UNITED CORK COMPANIES**  
NEW YORK, CHICAGO, CLEVELAND, BOSTON, BALTIMORE, PHILADELPHIA, PITTSBURGH, CINCINNATI, ST. LOUIS.  
Factory: Lyndhurst, N. J.

## BRINE SPRAY REFRIGERATION



Brine Spray Refrigeration is reduced to a science by using Webster Brine Sprays applied by our methods.

Weak brine at high temperatures is used with remarkable results, permitting the use of higher ammonia suction pressures, which naturally increases capacity of the ice machine with lower power consumption. Pressures required on Webster Brine Sprays range from 3 to 9 lbs., resulting in reduced pumping costs.

If you are contemplating additional cooler space, or planning to change your direct expansion piping or brine circulating system to Brine Spray Systems, our broad experience will help you to economize. Complete brine spray systems installed; results guaranteed.

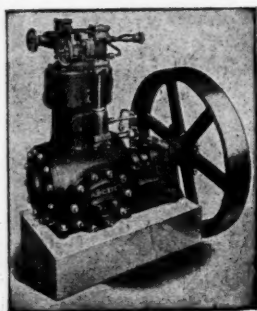
Send for literature

**"The Successful Systems are Webster Systems"**

No. 3

**ATMOSPHERIC & CONDITIONING CORPORATION**  
LAFAYETTE BUILDING, PHILADELPHIA MONADNOCK BLOCK, CHICAGO.

## Your Next Refrigerating Machine should be an ARCTIC



The Arctic Junior Refrigerating Machine

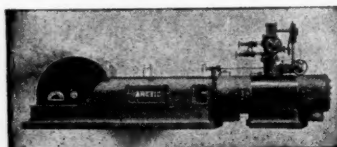
Let Us Hear from You

**The Arctic Ice Machine Co.**

Canton, Ohio

**Because**—we investigate and guarantee results for your particular problem.

We specialize in equipment for Meat Packers, Curers, Sausage Makers, Wholesale Meat Dealers and Provisioners.



Arctic Horizontal Ammonia Compressor

**Freezer and Cooler Rooms for the Meat and Provision Trade**  
Specialists in **CORK INSULATION** Details and Specifications on request  
207 E. 43rd St. **Morrow Insulating Co., Inc.** NEW YORK

**Cold Storage Insulation**  
All Kinds of Refrigerator Construction  
**JOHN R. LIVEZEY**  
Glenwood Avenue PHILADELPHIA, PA.  
West of 22nd St.

## Novoid Pure Baked Corkboard

Made of specially selected, clean, dry cork granules. No foreign binder used. Every sheet thoroughly baked—no green centers. Edges and corners are square and sharp.  
Write for booklet.

**Cork Import Corp.—345 West 40th St., New York City**

proved very interesting to me. At Deptford I saw a shipment of American cattle.

From London I went to Holland and into Germany and Austria, where I visited the larger cities and called on the sausage-makers to see the machinery they used.

I also visited a few municipal slaughter houses. They were kept scrupulously clean, but the work was done slowly and mostly by hand. On my way home I visited London again.

In January, 1886, I started the Cincinnati Butchers' Supply Company. The first man I hired is still with us, and for years has been the head of our finishing department. The first boy I engaged was John J. Dupps, Sr., now vice-president of our firm.

### Cudahy, Armour and Swift.

On one of my later visits to Chicago, with a Cincinnati sausage maker, we called at Armour's plant. Michael Cudahy was then superintendent. He showed us through and told us, after we had seen the many sausage choppers they had in use, that only a few years previous they had started with one up-and-down chopper.

We also called on P. D. Armour at his office on LaSalle Street. He was very friendly and gave us all the information we desired.

Gustavus F. Swift I had often seen; I was at his new beef house shortly after it was opened. This was the second one he had built in Chicago. Later on I bought the first hog casings that were cleaned by Swift & Company.

At Cudahy, Wisconsin, I called at the new Cudahy Brothers' plant shortly after it was started. It was located out in the country at that time. Patrick Cudahy visited us in Cincinnati once to see our "Boss" hog scraper work.

He watched the work done here in the packing houses, and told us that our packers had some advantages, but that he could easily overcome them by being closer to the world's markets.

### First Use of Refrigerating Machines.

The Chicago packers, being progressive, in the '80's used ice for cooling their chill rooms and refrigerator cars. Their ice elevators alongside the packing houses were going up and down all day.

Refrigerating machines soon came into general use. Arnold Brothers, Chicago, who had a good ice-cooled storage house, told me after they had bought a machine that this would triple their meat storage room, as it gave them the space taken up by the ice; that the storage could be kept colder, and that the machine was cheaper than additional property would have cost them.

The operation of refrigerating machines in packing houses required the services of competent engineers.

As they also were mechanics, the engineers gradually had to familiarize themselves with all the machines used in the plants. They were consulted when machines were out of order or repairs were needed, and soon were able to advise in the purchase of new machines.

### Added Fixtures and Supplies.

Luetgert, the big summer sausage maker on the north side of Chicago (who later



**A TRIP  
through the  
JAMISON  
PLANT**

*This Adjustable  
Spring Hinge  
is another  
special feature that saves you money*

A DOOR without hinges is just about as useful as an auto without an engine. In fact, the hinges have just about the same relation to the efficiency of the door that the engine does to the performance of your car.

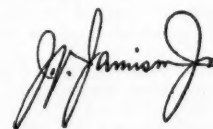
And, obviously, a big, husky door on a weak, wobbly pair of hinges is as sensible as a 12 cylinder body on a set of Ford tires. You must match strength with strength. Otherwise—you soon find your doors leaning up against the back of the building, instead of directly between the cold air of your storage rooms and the warm air outside.

The hinge we have on exhibition here has two big advantages well worth noting. First—it has the weight and strength to match the lasting qualities of our doors—and remember please, there are quite a few Jamison doors on the job right now that are

already considerably older than the last generation to try on long trousers.

Second—it has more than STRENGTH! A special, patented, adjustable spring holds the door tight against the seals of contact *all the time*. Losses due to heat transmission have ceased to be a worry in nearly nine out of every ten big plants, both in this country and abroad, where Jamisons are an established fact.

You see, even though a door may be a small item in a large plant, it's a mighty big item with us. And if we were building dirigibles, I don't believe we could use any more care in each operation or give our customers any greater assurance of built-in worth.



President

**Jamison Doors**  
JAMISON COLD STORAGE DOOR COMPANY  
HAGERSTOWN, MARYLAND, U. S. A.



killed his wife) had no power sausage machines when I first called on him; all his sausage meat was cut by hand rockers on large round blocks. At that time we sold a great deal of summer sausage, buying it from Chicago and Milwaukee sausage makers.

In 1887 I added the building of refrigerators and fixtures to the casing and butchers' supply business.

In 1888 I took out my first patent. It was an ice floor with devices to regulate the descent of cold air from the ice, also the flow of the ice water, proving quite a saving to the user.

This floor, assuring dry, cold air circulation in the provision room, was also used in cold storage houses, of which I built quite a number for butchers and small packers.

As these houses required cold storage doors, hangers with railing and rollers, I had to equip my plant to manufacture them.

#### Began to Build Sausage Machines.

In 1890 I started building "Boss" silent cutters. They were a success from the start, and rapidly replaced the noisy up-and-down sausage choppers.

In 1893 The Cincinnati Abattoir Company commenced operations, and I furnished a great deal of their equipment.

The year 1894 marked the advent of our new "Boss" mixers, the first ones made with two mixing shafts having wings. These were another great success.

At first we built them with bottom discharge; later on, to dump their contents. An extra large one of the dump type we built eight years ago for John Hetzel & Company, Chicago, for which Mr. George Grieshaber, our secretary, who died in 1918, had taken the order.

#### Machinery Business Extended.

In 1895 The Cincinnati Butchers' Supply Company was incorporated to expand its machinery business and to market the new machines the company was contemplating building.

The New Orleans Butchers' Cooperative Abattoir Company was started in 1895, in which Cincinnati packers were interested; we furnished a great deal of their equipment, and also contracted the remodeling of the Crescent City Slaughtering Company's plant there.

In 1900 The Cincinnati Butchers' Supply Company moved to the central part of its present plant, by which it doubled its manufacturing space.

In February, 1902, our new plant was damaged by fire. To lose no time while rebuilding, to get out the machinery and fixtures on order, the company secured the property west of its plant.

#### The First Hog Scrapers.

In 1903 we started to build Hurford's junior hog hoist, and in 1904 his hog scraper.

In 1905 I made a trip to nearly all the western packing houses to introduce our new "Boss" back fat skinner, new "Boss" cattle knocking pen and other "Boss" machines.

In March, 1906, we arranged with Kohlhepp to jointly build and sell his hog beater machines. The first one was to be built on the order of the one Kohlhepp used for polishing hogs at Swift's, Chicago. We made sketches and erected a machine ready for the beaters, which Kohlhepp was to send from Chicago.

At the end of April, accompanied by my wife, I made a trip to Holland, Germany, Switzerland, Paris and London, taking in all the points of interest. In Berlin I met the party from Moscow, Russia, who had supplied us with the sheep casings

which we selected and put up as our Blue Ribbon brand.

#### Another Trip to Europe.

Traveling in Europe, with its different languages, moneys, postage stamps, weights and measures is often very irksome. We were glad to get back home again to our country, with its 110 million of people to do business with, all having one language, one money, one stamp, one measure and one weight.

On our return, I learned that Kohlhepp had made arrangements with a Chicago firm to build his hog beater machine. To be reimbursed for the time and money we had spent on the beater machine we had partly constructed we had to sue Kohlhepp for his share of the expense.

In the fall of 1906 we arranged with Lawson to build his hog scraper, to which we added a hog polishing attachment. The first "Boss" jerkless hog hoist and "Boss" scraper for Chicago we sold to Miller & Hart.

#### The First Packers' Convention.

In 1907, in company with the Cincinnati packers, I attended my first packers' convention in Chicago.

Everyone was asked to provide something for entertainment on the train. Charles and Joseph Roth, who had charge of the trip, had noised around that Lillian Russell and her chorus girls would occupy a car on our special train. This gave me the cue for my first "Tra-ra-ra-boom-de-aye" song; in it were verses beginning:

"Miss Russell and her company

All the packers want to see."

"In Chicago, you all know,  
Very much the wind does blow."

This was sung en route, and everybody joining in the chorus, the song made quite a hit. I had to sing it at the late night sessions the Cincinnati bunch held at the hotel in Chicago.

#### The First Song Leader.

At this convention every associate member had the privilege of a five minute address. President Ryan gave me the first chance, and announced that I would not take more time.

Instead of making my well-prepared and memorized speech, I started by saying that we from Cincinnati knew how to combine pleasure with business, that we came on a special train, with our car sandwiched between the refreshment and the dining car, and that although we came well prepared to take care of Miss Russell and her company, when we landed in Chicago only the ginger ale was left.

This made everybody listen, so I told them what I had seen in Europe the year before, how much farther we were ahead here in the packing line, the good prospects we all had, and the benefit that would be derived by coming together and talking matters over.

Since then I have furnished a song for every convention.

At the first few conventions (this being a new venture and the members not knowing each other well) whenever business became somewhat monotonous General Ryan asked me to sing a song to liven up matters, which generally helped.

This made me acquainted with nearly all of the packers, and made them more familiar with my firm.

In 1910 we patented and put on the market our "Boss" belly roller, which was followed in 1911 by our "Boss" jerkless hog hoist.

In 1914 my wife and I made a trip to California, stopping off, going and coming, at the larger cities to visit the packers and packers supply firms.

In 1916 we made application for patents on our "Boss" grate and U hog dehairers. Four hundred of them are in use now; they have met with great favor, as they reduced the hardest work in the packing house to mere playwork.

Many a song have I composed adver-

tising their merits and those of other "Boss" machines. This has helped me to keep up my spirits, and to remain well and active in my 74th year.

In 1917 the first "Boss" U hog dehairer for Chicago was sold to the Agar Packing & Provision Company.

In 1919, for the Atlantic City convention, we had advertised in THE NATIONAL PROVISIONER that hogs would be hoisted and cleaned there by "Boss" machines. This we showed with films made specially for this purpose. The packers appreciated this very much, as the films showed how simple, fast and perfect hogs are cleaned by "Boss" dehairers.

#### The Advantages of Chicago.

To show the advantage that packers in a growing city have over others, I recall a conversation I had with Mr. Oscar F. Mayer of Chicago, an old friend of mine, shortly after the census of 1920 had been published.

He asked me what was the matter with Cincinnati, stating that Chicago gains in every ten years a population equal to that of Cincinnati.

I answered that this is true, and that it meant that he gained customers over night without hustling for them as we had to do. Also that I have done my share for Cincinnati, having three sons, three sons-in-law and one daughter all connected with me in The Cincinnati Butchers' Supply Company.

In 1921 we opened a branch in Chicago in charge of John J. Dupps, Jr. Forty years previous I had been told that Chicago would be the proper city for our business, and that it would be to my advantage to locate there.

I have always kept this in mind, and it has given me much satisfaction in that our business there has expanded to such an extent that in 1923 we could locate on South Halsted street, where with the office we also maintain large warehouses.

In 1923 we installed the "Boss" twin super U hog dehairer in the Chicago plant of the Allied Packers, Inc., General Superintendent Arthur Cushman favoring it after seeing the good work done by the "Boss" dehairers in some of their other plants.

#### The Dry Rendering System.

In 1923 we arranged with Myrick D. Harding to introduce his new dry rendering system, which he showed in successful operation at Armour & Company's plant in Chicago. Having thoroughly posted ourselves on the merits of this system, we have placed a number of them in the United States, Ireland and Australia, which give universal satisfaction. The more the benefits derived from this system become known, the more it will be used. In connection with it we have developed our "Boss" prime system, by which still greater advantages can be gained.

In 1924 we installed at Armour & Company's Chicago plant one of our "Boss" jumbo meat cutters, with unloader. Several packers who saw the fast, clean and perfect work of this new type machine while at the convention have since ordered it.

#### Good Wishes in Verse.

The year 1924 was our banner year so far, as we sold more goods than in any year previous. In 1925, with its many good prospects, we will never rest to serve the best, to make more friends and customers in order to push ahead of 1924.

Tra ra ra-ra-boom-de-aye!

Closing, I am pleased to say:

Thanks to all that helped me gain  
Friends, and their goodwill retain.  
It meant work and study, too,  
To make good, bring something new.  
That their confidence I hold  
Keeps me young while growing old.

CHARLES G. SCHMIDT.

Cincinnati, Ohio,  
February 12, 1925.

# MATHIESON Chemicals

*Announcing*

## *Mathieson Anhydrous Ammonia*

**A Quality Product Backed by Our  
30 Years Manufacturing Experience**

**O**UR increasing production of Anhydrous Ammonia, and a steady expansion in distribution facilities now enable us to offer our product to the general consumer.

Although limited production has heretofore prevented us from entering the general market, Mathieson Anhydrous Ammonia is in no sense a new nor an untried product. Until the recent installation of additional plant units at our Niagara Falls works, the demand for our Ammonia has been constantly greater than our capacity production could supply.

Mathieson Anhydrous Ammonia is the result of years of research and development work by our technical staff and is made by a process that is American in every detail. Our thirty years manufacturing experience in producing high quality Alkali and Bleach stand behind this latest addition to the well-known "Eagle-Thistle" products.

Mathieson Anhydrous Ammonia is supplied in 50, 100 and 150 pound cylinders; Aqua Ammonia in standard 110 gal. drums and 8,000 gal. tank cars. Warehouse stocks have been established at many distributing points and we are now prepared to meet the demands of the trade in every way.

*The* **MATHIESON ALKALI WORKS Inc.**  
250 PARK AVE. NEW YORK CITY  
PHILADELPHIA CHICAGO PROVIDENCE CHARLOTTE

*Caustic Soda~Liquid Chlorine  
Bicarbonate of Soda  
Anhydrous Ammonia*



*Soda Ash~Bleaching Powder  
Modified Virginia Soda  
Aqua Ammonia*

**Deal Direct with the Manufacturer**



# Chicago Section

T. H. Ingwersen, of Swift & Company's small plant department, was in Toronto, Canada, this week.

E. G. Buchsieb, well-known feed and tankage dealer in Columbus, Ohio, was a Chicago visitor this week.

Ernest Urwitz, of the Dryfus Packing & Provision Co., Lafayette, Ind., made a trip to Chicago this week.

Frank Kohrs, secretary and treasurer of the Kohrs Packing Co., Davenport, Ia., was in the city this week.

J. L. Yocum, manager of Swift & Company's branch at Seattle, Wash., was a visitor to Chicago this week.

President Jay E. Decker, of Jacob E. Decker & Sons Co., Inc., Mason City, Ia., was in Chicago early in the week.

Charles G. Schmidt, "Boss" of the Cincinnati Butchers' Supply Company, Cincinnati, Ohio, was in Chicago late last week for a few days.

Packers' purchases of livestock at Chicago for the first four days of this week totaled 32,141 cattle, 17,751 calves, 60,649 hogs and 46,762 sheep.

Asa A. Davidson, head of the Davidson Commission Company, returned to Chicago this week after a two weeks' business trip through the East.

Prices realized on Swift & Company's sales of carcass beef in Chicago, for the week ending Saturday, March 14, on shipments sold out, ranged from 7.00 cents to 20.00 cents per pound and averaged 12.40 cents per pound.

Provision shipments from Chicago for the week ending March 14, 1925, with comparisons, are reported as follows:

	Last week.	Prev. week.	week, 1924.
Cured meats, lbs.	18,687,000	14,900,000	19,176,000
Fresh meats, lbs.	36,932,000	35,875,000	32,960,000
Lard, lbs.	9,813,000	6,875,000	13,689,000

**H. C. GARDNER F. A. LINDBERG**  
**GARDNER & LINDBERG**  
ENGINEERS  
Mechanical, Electrical, Architectural  
SPECIALTIES, Packing Plants, Cold Storage,  
Manufacturing Plants, Power Install-  
ations, Investigations  
1124 Marquette Bldg. CHICAGO

**H. P. Henschien R. J. McLaren**  
**HENSCHEN & McLAREN**  
Architects  
1637 Prairie Ave. Chicago, Ill.  
PACKING PLANTS AND COLD STORAGE  
CONSTRUCTION

**Fred J. Anders Chas. H. Reimers**  
**ANDERS & REIMERS**  
ARCHITECTS  
ENGINEERS  
314 Erie Bldg. Packing House  
Cleveland, O. Specialists

**M. P. BURT & COMPANY**  
Engineers & Architects  
Packinghouse and Cold Storage Designing—  
Consultation on Power and Operating Costs,  
Curing, etc. You Profit by Our 25 Years' Ex-  
perience. Lower Construction Cost. Higher  
efficiency.  
206-7 Falls Bldg., MEMPHIS, TENN.

L. E. Griffin, of the P. G. Gray Com-  
pany, Boston, Mass., was a Chicago vis-  
itor this week. Mr. Griffin is one of the  
best known provision experts in the trade.

F. R. Burrows, of Swift & Company,  
with Mrs. Burrows as a traveling com-  
panion, is making a round of Swift estab-  
lishments throughout the Southeastern  
territory.

## Sentence Sermons

Written for THE NATIONAL PROVISIONER  
by Roy L. Smith

### HOW WOULD IT LOOK—

- To see kindergarten teachers smok-  
ing cigarettes?
- To see employers and strikers sit-  
ting in friendly counsel before-  
hand?
- To see the churches fighting the  
devil instead of each other?
- To see as big a crowd at a school  
election as at a prize fight?
- To see a city spending as much  
for playgrounds as for police-  
men?
- To see a few Americans working  
at their own Americanization?
- To see a few more fathers taking  
their sons to Sunday School?

Charles S. Hall, joint managing direc-  
tor of Swift & Co., Ltd., London, Eng-  
land, was in Chicago this week on his  
return from a sojourn in Florida. Mr.  
Hall expects to return to dear old Lunnun  
in April.

J. F. Smith, head of the Swift refinery  
department, who has been spending a  
few days under the palms at Miami, is  
making an inspection of the Southern in-  
terests of his department on his way back  
to the frozen North.

## Packing House Products

Oldest Brokers in Our Line

**The Davidson Commission Co.**  
Tallow Grease Provisions Oils  
Carcass Beef—P. S. Lard—Green Pork  
Boneless Beef—Ref. Lard—Cured Pork  
Quick Reliable Service Guaranteed  
Eight Phones Postal Telegraph Building  
All Working CHICAGO, ILL.

**George F. Pine Walter L. Munnecke**  
**Pine & Munnecke Co.**  
Packing House & Cold Storage  
Construction; Cork Insulation &  
Overhead Track Work.  
10 Marquette Bldg. Detroit, Mich. Phones:  
Cherry 3750-3751

**PACKERS ARCHITECTURAL & ENGINEERING CO.**  
WILLIAM H. KNEHANS, Chief Engineer  
**ABATTOIR PACKING AND COLD STORAGE PLANTS**  
Manhattan Building, Chicago, Ill. Cable Address, Pacarco

John W. Hall, well-known packinghouse  
broker, returned to Chicago this week  
from Hot Springs, Ark., where he had  
gone for a rest. He did not return to  
his office, however, until he had had a  
session with his dentist, who pulled six  
of John's favorite teeth. John expects  
to feel much improved by losing the pes-  
tiferous molars.

## INSTITUTE ACTIVITIES.

Dan W. Martin, director of the Depart-  
ment of Retail Merchandising, spent part  
of last week in Detroit, where he spoke  
at a meat trade meeting held by the Meat  
Council of Detroit.

Miss Gudrun Carlson, director of the  
Department of Home Economics, is still  
in the East completing a series of meat  
cutting demonstrations and cookery talks  
in various large cities.

A number of member companies of the  
Institute in Iowa were visited last week  
by John P. Harris, director of the De-  
partment of Packinghouse Practice and  
Research, who was making a survey of  
operating problems in packing plants.

The Committee on Local Deliveries, of  
which W. H. Gausselein is chairman, met  
in the Institute offices on Thursday,  
March 19, to consider further its program  
for the year.

W. Lee Lewis, director of the Depart-  
ment of Scientific Research, was forced  
to postpone an intended trip through the  
East on account of illness, after visiting  
Indianapolis and Cincinnati. At the for-  
mer city he talked before the local section  
of the American Chemical Society on  
"The Professor in the Packing Industry."

A meeting of the Committee on Foreign  
Relations and Trade, of which Charles E.  
Herrick is chairman, was held at the In-  
stitute offices last week.

The Committee on Accounting, of which  
W. H. Sapp is chairman, held a meeting  
at the offices of the Institute on March 16.

**CHEMISTS—SPECIALIZING**  
in the packing industry. Analyses and Con-  
sultation on Oils, Fats, Greases, Soaps, Fertilizers,  
etc. Expert Testimony in Litigated Matters.  
**LLOYD A. HALL**  
Analytical and Consulting Chemist. Formerly  
chemist City of Chicago, U. S. Government, John  
Morrell & Co.  
Laboratory, 428 E. 35th St., Chicago, Ill.

**C. W. RILEY, Jr.**  
**BROKER**  
2109 Union Central Bldg., Cincinnati, O.  
Provisions, Oils, Greases and Tallow  
Offerings Solicited

**FRANK L. DEMPSEY**  
Attorney & Counselor at Law  
North Texas Bldg., DALLAS, TEXAS  
Special attention to Claims adjustments and  
litigation of Packers. Ten years experience with  
Chicago packers.



**PACKERS GET BRITISH RULING.**

Cable advices from Great Britain this week announced the decision in the claim of Swift & Company against the British government for goods seized when the British Food Ministry resumed control in August, 1919. The decision was by the House of Lords acting as a final appeal court, and was favorable to the packers on one point at least.

When the Food Ministry requisitioned all imported meat products in the British markets in August, 1919, arbitrary price values were fixed by the authorities which were far below the market value of the products. The packers filed claims for the difference between advance payments and the alleged market values.

The claims went to arbitration and the arbitrator granted reparation based on the market values three weeks before control was resumed, and also interest on the amounts allowed. Interest would run for several years.

The government appealed, and the appeals court reversed the arbitrator's ruling. It was decided that interest could not be allowed, even under the theory of compensation. It was also decided that the price allowed must be the arbitrary price fixed by the Food Ministry at the time, and not actual market values.

The final decision by the House of Lords now reverses the appeals court on the point of values, returning the case to the arbitrator with instructions to fix the amounts due on a basis of the actual market value before seizure. The appeals court is sustained on the point of allowing interest, however.

The case decided is what is known as the Swift F2 case, applying to goods landed before August, 1919. Other Swift claims, and also those of other packers—all running up into the millions—still remain to be adjusted. It is possible that this decision will be accepted as a precedent, however.

**ALLIED CLUB MEETS.**

The Get-together Club of Allied Packers, Inc., held their first banquet and smoker at the Wedgewood Hotel, 64th and Woodlawn Ave., Chicago, on March 18.

The weather was very unfavorable for travel, but the members proved their loyalty by turning out en masse. Several of the officers of the company were present, including President J. A. Hawkinson, Treasurer F. R. Warton, and General Superintendent A. W. Cushman. Speeches were taboo for the evening.

After an enjoyable meal, the entertainment committee gave a pleasant surprise in the form of some exceptionally good talent. A clever string orchestra furnished an excellent program of numbers both new and old. "Red" Hackett told some fine stories in dialect just as he broadcasts them from radio station WTAS at Elgin. Several members of the club proved exceptionally clever in their varied forms of entertainment.

The affair closed at 11 p.m. with various songs sung ensemble.

**AGRICULTURE DEPT. CHANGES.**

Chester Morrill, head of the Packers' and Stockyards' Administration, U. S. Department of Agriculture, has resigned, and the resignation has been accepted by Secretary Jardine.

Renick W. Dunlap, an Ohio farmer, was this week appointed Assistant Secretary of Agriculture by President Coolidge. Mr. Dunlap comes from a long line of farmers and livestock raisers, and is well known in his state. He was one of the early members of the Grange and of the Farm Bureau.

He is an experienced livestock man, and is familiar with both the raising and the marketing ends of the business. For several years he was State Dairy and Food Commissioner of Ohio, and later was chosen secretary of the Ohio State Board of Agriculture.

**STUDY EMPLOYEE WELFARE.**

A questionnaire has been issued to members of the Institute of American Meat Packers by the Committee on Industrial Relations, of which W. F. Schludenberg is chairman, in order to determine what work the various companies are doing in the industrial relations field and in what phases of the work they are most interested.

The committee intends to guide its activities during the year by the replies received to the various questions.

Among the subjects covered in the questionnaires are: Employee's representation plans, safety committees, employee's insurance, pension plans, company training classes for employees, house organs, trade or psychological tests, employee's rating scales, and company stock purchase plans.

The questionnaire was drawn up by a sub-committee of which A. H. Carver was chairman. Other members of the sub-committee were F. A. Honnell and F. H. Shields.

**TO CONTINUE MEAT STUDY.**

A second appropriation of \$25,000 has been made by Congress for the continuance of the study of the retail meat trade started last July by the U. S. Department of Agriculture. This appropriation will be available July 1, 1925, according to the National Live Stock and Meat Board.

This study, which is being carried on simultaneously in 20 representative cities all over the country, has already accomplished much good, and the meat trade in general will be glad to see the work continued. The National Live Stock and Meat Board was instrumental in securing both appropriations.

**PACIFIC PACKERS CHANGE.**

E. J. Nedd, sales and branch house manager for the Virden Packing Co., San Francisco, Calif., has been made general manager of the company. A. W. Armstrong, manager of the San Francisco wholesale market, succeeds Mr. Nedd as sales manager.

A. E. Rogers, who had been general manager for several years, resigned in January to go back to his old love, Canada. Mr. Rogers is now with P. Burns & Co., Ltd., the big Canadian packers, and it is understood he will have charge of the operation of all their Canadian plants. He is known as a very practical and successful operating executive.

**CHICAGO LIVESTOCK.****RECEIPTS.**

	Cattle.	Calves.	Hogs.	Sheep.
Mon., Mar. 9.....	20,343	6,223	53,866	19,603
Tues., Mar. 10.....	9,360	4,815	21,064	13,287
Wed., Mar. 11.....	7,211	2,525	18,438	19,320
Thur., Mar. 12.....	11,533	5,317	25,779	17,250
Fri., Mar. 13.....	3,901	1,218	23,767	8,811
Sat., Mar. 14.....	456	303	4,695	....
Total last week.....	52,804	20,401	147,900	78,271
Previous week.....	53,016	16,973	129,703	72,391
Year ago.....	54,341	17,394	224,152	73,979
Two years ago.....	50,739	12,973	197,522	68,182

**SHIPMENTS.**

	Cattle.	Calves.	Hogs.	Sheep.
Mon., Mar. 9.....	5,518	230	12,950	2,637
Tues., Mar. 10.....	2,871	68	6,632	3,168
Wed., Mar. 11.....	3,198	7	4,806	2,812
Thur., Mar. 12.....	2,697	51	6,176	7,355
Fri., Mar. 13.....	1,413	3	8,346	3,161
Sat., Mar. 14.....	358	2	3,756	514
Total last week.....	16,055	364	42,806	19,447
Previous week.....	15,375	1,547	63,491	24,488
Year ago.....	19,581	1,147	59,091	24,414
Two years ago.....	15,688	325	48,647	23,551

Receipts at Chicago Stock Yards thus far this year to March 14, with comparative totals:

	1925.	1924.
Cattle.....	602,762	640,800
Calves.....	174,827	156,842
Hogs.....	2,478,380	2,765,156
Sheep.....	760,901	821,389

Combined weekly hog receipts at eleven markets for 1925 to March 14, with comparisons:

	Week.	Year to date.
Week ending March 14.....	875,000	8,732,000
Previous week.....	594,000	....
Corresponding week, 1924.....	824,000	9,792,000
Corresponding week, 1923.....	762,000	8,657,000
Corresponding week, 1922.....	487,000	6,003,000

Combined receipts at seven markets for the week ending March 14, with comparisons:

	Cattle.	Hogs.	Sheep.
Week ending March 14.....	139,000	512,000	217,000
Previous week.....	175,000	492,000	300,000
1924.....	172,000	708,000	181,000
1923.....	163,000	639,000	184,000
1922.....	181,000	390,000	173,000
1921.....	180,000	395,000	226,000

Combined receipts at seven points for 1925 to March 14, with comparisons:

	Cattle.	Hogs.	Sheep.
1925.....	1,897,000	7,482,000	1,994,000
1924.....	1,956,000	8,165,000	2,068,000
1923.....	1,993,000	7,345,000	2,224,000
1922.....	1,869,000	5,508,000	2,047,000

Chicago Stock Yards receipts, average weight and top and average prices for hogs, with comparisons:

	Average Number weight— received.	Prices— lbs. Top Average
Week ending March 14.....	147,900	\$14.25 \$13.75
Previous week.....	129,703	222 14.30 13.00
1924.....	224,152	230 7.65 7.40
1923.....	107,522	239 8.85 8.20
1922.....	150,189	240 10.95 10.25
1921.....	137,015	239 11.50 10.06
1920.....	167,100	238 16.30 13.00
Average 1920-1924.....	175,200	237 \$11.05 \$10.15

\*Saturday, March 14, estimated.

**WEEKLY AVERAGE PRICE OF LIVESTOCK.**

	Cattle.	Hogs.	Sheep.	Lambs.
*Week ending March 14.....	\$10.35	\$13.75	\$ 9.35	\$16.60
Previous week.....	10.10	13.00	9.00	17.05
1924.....	9.40	7.40	9.05	15.40
1923.....	8.85	8.20	8.00	13.75
1922.....	7.95	10.25	8.35	14.40
1921.....	9.10	10.00	5.75	9.50
1920.....	12.00	15.00	13.15	18.40
Average 1920-1924.....	\$ 9.05	\$10.15	\$ 9.00	\$14.30

Following is given the net supply of cattle, hogs and sheep for packers at the Chicago Stock Yards:

	Cattle.	Hogs.	Sheep.
*Week ending March 14.....	36,900	105,300	59,700
Previous week.....	37,641	66,212	47,943
1924.....	34,790	164,461	49,563
1923.....	33,051	148,875	44,631
1922.....	38,640	119,137	47,630

\*Saturday, March 14, estimated.

Chicago packers' hog slaughters for the week ending March 14, 1925:

Armour & Co.....	15,600
Anglo-American.....	5,100
Swift & Co.....	11,400
Hammond Co.....	4,700
Morris & Co.....	9,100
Wilson & Co.....	9,800
Boyd-Lunham.....	7,800
Western Packing Co.....	9,000
Roberts & Oake.....	4,900
Miller & Hart.....	3,800
Independent Packing Co.....	3,900
Breenan Packing Co.....	7,100
Agar Packing Co.....	900
Others.....	15,300
Total.....	108,200
Previous week.....	67,900
Year ago.....	176,800
Two years ago.....	152,900
Three years ago.....	127,500

(For Chicago livestock prices, see page 38.)

# Chicago Provision Markets

Reported by THE NATIONAL PROVISIONER DAILY MARKET SERVICE

## CASH PRICES.

Based on Actual Carlot Trading, Thursday,  
March 19, 1925.

### Green Meats.

Regular Hams—	
8-10 lbs. avg.	@23
10-12 lbs. avg.	@23
12-14 lbs. avg.	@23
14-16 lbs. avg.	@23½
16-18 lbs. avg.	@24
18-20 lbs. avg.	@25
Skinned Hams—	
14-16 lbs. avg.	@25½
16-18 lbs. avg.	@25½
18-20 lbs. avg.	@25½
20-22 lbs. avg.	@25½
22-24 lbs. avg.	@25½
24-26 lbs. avg.	@25½
26-30 lbs. avg.	@25
Picnics—	
4-6 lbs. avg.	@14
6-8 lbs. avg.	@14
8-10 lbs. avg.	@13½
10-12 lbs. avg.	@13
12-14 lbs. avg.	@12½
Bellies—(Square cut and seedless)	
6-8 lbs. avg.	@26
8-10 lbs. avg.	@25½
10-12 lbs. avg.	@25
12-14 lbs. avg.	@24½
14-16 lbs. avg.	@23½

### Pickled Meats.

Regular Hams—	
8-10 lbs. avg.	@21½
10-12 lbs. avg.	@22
12-14 lbs. avg.	@22½
14-16 lbs. avg.	@22½
16-18 lbs. avg.	@22½
18-20 lbs. avg.	@23½
Boiling Hams—(house run)	
16-18 lbs. avg.	@23½
18-20 lbs. avg.	@23½
20-22 lbs. avg.	@23½
Skinned Hams—	
14-16 lbs. avg.	@25
16-18 lbs. avg.	@25
18-20 lbs. avg.	@24½
20-22 lbs. avg.	@24½
22-24 lbs. avg.	@24½
24-26 lbs. avg.	@24½
26-30 lbs. avg.	@20
Picnics—	
4-6 lbs. avg.	@13½
6-8 lbs. avg.	@13½
8-10 lbs. avg.	@12½
10-12 lbs. avg.	@12½
12-14 lbs. avg.	@12½
Bellies—(square cut and seedless)	
6-8 lbs. avg.	@25½
8-10 lbs. avg.	@25
10-12 lbs. avg.	@24½
12-14 lbs. avg.	@24
14-16 lbs. avg.	@23½

### Dry Salt Meats.

Extra short clears, 35/45.	@19½
Extra short ribs, 35/45.	@18½
Regular plates, 6-8.	@16
Clear plates, 4-7.	@16
Jowl butts	@13½
Fat Backs—	
8-10 lbs. avg.	@15½
10-12 lbs. avg.	@15½
12-14 lbs. avg.	@16½
14-16 lbs. avg.	@17½
16-18 lbs. avg.	@18
18-20 lbs. avg.	@18½
20-25 lbs. avg.	@18½
Clear Bellies—	
14-16 lbs. avg.	@21½
16-18 lbs. avg.	@21½
18-20 lbs. avg.	@21½
20-25 lbs. avg.	@21½
25-30 lbs. avg.	@21½
30-35 lbs. avg.	@21½
35-40 lbs. avg.	@21½
40-45 lbs. avg.	@20½

## FUTURE PRICES.

Official Board of Trade Range of Prices.

SATURDAY, MARCH 14, 1925.

	Open.	High.	Low.	Close.
LARD—				
May	16.50	16.85	16.42½	16.85
July	16.75	17.15	16.70	17.12½
September	17.10	17.47½	17.00	17.47½
CLEAR BELLIES—				
May	20.95	21.05	20.92½	21.00
July	21.15	21.15	20.95	21.12½
SHORT RIBS—				
May	18.90	18.90	18.87½	18.90
July	18.95	18.95	18.87½	18.95

MONDAY, MARCH 16, 1925.

	Open.	High.	Low.	Close.
LARD—				
March	16.95	17.02½	16.85	16.87½n
May	17.20-22½	17.32½	17.12½	17.17½
July	17.52½-55	17.60	17.40	17.40b
September	17.65	17.70	17.55	17.55n
November				17.55n
CLEAR BELLIES—				
May	21.15	21.25	21.15	21.25b
July	21.25	21.40	21.25	21.40
SHORT RIBS—				
May	19.00	19.07½	18.95	19.00ax
July	19.05	19.12½	19.05	19.06ax

TUESDAY, MARCH 17, 1925.

	Open.	High.	Low.	Close.
LARD—				
March	16.80-75	17.07½	16.95	17.07½n
May	17.05-02½	17.32½	16.90	17.32½b
July	17.40-37½	17.65	17.25	17.65
September	17.52½	17.75	17.50	17.75b
November				17.75n
CLEAR BELLIES—				
May	21.45	21.47½	21.45	21.47½
July	21.50	21.50	21.45	21.50b
SHORT RIBS—				
May	19.10	19.25	19.10	19.25
July	19.15	19.25	19.15	19.25b

WEDNESDAY, MARCH 18, 1925.

	Open.	High.	Low.	Close.
LARD—				
March	16.97½	16.97½	16.90	16.90ax
May	17.07½	17.07½	16.90	16.90ax
July	17.30-35	17.35	17.20	17.20ax
September	17.60-65	17.67½	17.50	17.50ax
October				17.60n
November				17.60n
CLEAR BELLIES—				
May	21.55	21.60	21.55	21.60
July	21.72½	21.75	21.62½	21.62½ax
SHORT RIBS—				
May	19.25	19.25	19.25	19.25
July	19.25	19.27½	19.25	19.25

THURSDAY, MARCH 19, 1925.

	Open.	High.	Low.	Close.
LARD—				
March	16.80	16.85	16.62½	16.62½ax
May	17.05	17.15	16.95	16.95-65
July	17.37½-35	17.45	17.25	17.25
September	17.37½	17.37½	17.37½	17.37½n
October				17.37½n
November				17.37½n
CLEAR BELLIES—				
May	21.55	21.55	21.47½	21.47½
July	21.55	21.55	21.50	21.50ax
SHORT RIBS—				
May	19.27½	19.27½	19.05	19.05b
July	19.00	19.05	19.00	19.05b

FRIDAY, MARCH 20, 1925.

	Open.	High.	Low.	Close.
LARD—				
March	16.55-50	16.80	16.50	16.75n
May	16.85-77½	17.10	16.77½	17.10
July	17.10-25	17.45	17.10	17.45ax
September	17.35	17.50	17.35	17.50b
October				17.50b
November				17.55n
CLEAR BELLIES—				
May	21.30	21.50	21.25	21.50b
July	21.25-20	21.40	21.20	21.40ax
SHORT RIBS—				
May	18.90	19.02½	18.85	19.02½b
July	18.95	18.95	18.90	18.90b

## PORK CUTS AT NEW YORK.

(Special Report to The National Provisioner from H. C. Zaun.)

New York, March 18, 1925.—Wholesale prices on green and sweet pickled pork cuts: Pork loins, 29-30c; green hams, 8-10 lbs., 25c; 10-12 lbs., 25c; 12-14 lbs., 25c; green picnics, 4-6 lbs., 14½ to 15c; 6-8 lbs., 14-14½c; green clear bellies, 6-8 lbs., 27½c; 8-10 lbs., 27c; 10-12 lbs., 26½c; 12-14 lbs., 25½c; S. P. clear bellies, 6-8 lbs., 23½c; 8-10 lbs., 24½c; 10-12 lbs., 24½c; 12-14 lbs., 24c; S. P. hams, 8-10 lbs., 24c; 10-12 lbs., 24c; 12-14 lbs., 24c; 18-20 lbs., 25c; dressed hogs, 20c; city steam lard, 17½c; compound, 13½c.

## CHICAGO HOG PURCHASES.

Purchases of hogs by Chicago packers for the week ending Thursday, March 19, 1925, with comparisons, were as follows:

	Week ending March 19.	Prev. week.	Cor. week. 1924.
Armour & Co.	8,482	4,668	12,003
Anglo-Amer. Prov. Co.	3,944	4,687	8,044
Swift & Co.	11,027	8,583	13,846
G. H. Hammond Co.	6,715	4,180	9,184
Morris & Co.	7,233	6,637	13,984
Wilson & Co.	8,180	7,631	14,171
Boyd-Lanham & Co.	5,801	5,886	7,085
Western Pkg. & Pro. Co.	6,100	6,600	12,800
Roberts & Oake	3,779	3,722	5,012
Miller & Hart	2,966	3,243	4,018
Independent Packing Co.	3,514	3,989	6,542
Brennan Packing Co.	7,120	6,961	7,730
Agar Packing Co.	1,090	1,194	200
Total	75,966	67,079	116,118

## CHICAGO RETAIL FRESH MEATS

### Beef.

	No. 1.	No. 2.	No. 3.
Rib roast, heavy end.	25	18	12
Rib roast, light end.	35	25	20
Chuck roast	20	20	14
Steaks, round	40	30	20
Steaks, sirloin, first cut	48	35	22
Steaks, porterhouse	55	40	25
Steaks, flank	28	25	18
Beef stew, chuck	18	15	12½
Corned briskets, boneless	24	22	18
Corned plates	16	12	10
Corned ramps, boneless	25	22	18

### Lamb.

	Good.	Com.
Hindquarters	45	21
Legs	50	28
Stews	12½	10
Chops, shoulder	24	10
Chops, rib and loin	60	..

### Mutton.

Legs	24	..
Stew	10	..
Shoulders	16	..
Chops, rib and loin	30	..

### Pork.

Loins, whole, 8@10 avg.	32	@35
Loins, whole, 10@12 avg.	30	@32
Loins, whole, 12@14 avg.	28	@28
Loins, whole, 14 and over	23	@25
Chops	32	@36
Shoulders	20	@20
Butts	20	@20
Spareribs	16	@16
Hocks	12	@12
Leaf lard, unrendered	12	@20

### Veal.

Hindquarters	25	@40
Forequarters	15	@22
Legs	25	@40
Breasts	14	@18
Shoulders	12	@24
Outlets	60	@60
Rib and loin chops	40	@40

### Butchers' Offal.

Suet	@6
Shop fat	@3
Bones, per 100 lbs.	@50
Calf skins	@19
Kips	@15
Deacons	@12

## CURING MATERIALS.

	Bbls.	Sacks.
Double refined saltpetre, gran., L. C. L.	6½	6½
Crystals	7½	7½
Double refined nitrate of soda, f. o. b.		
N. Y. & S. F., carloads	4	3½
Less than carloads, granulated	4½	4½
Crystals	5½	5
Kegs, 100@130 lbs., 1c more		
Boric acid, in carloads, powdered, in bbls.	9	8½
Crystal to powdered, in bbls., in 5-ton lots or more	9½	9½
In bbls. in less than 5-ton lots	9½	10
Borax, carloads, powdered, in bbls.	5	4½
In ton lots, gran. or powdered, in bbls.	5½	5
Salt—		
Granulated, car lots, per ton, f.o.b. Chicago, bulk		\$ 8.30
Medium, car lots, per ton, f.o.b. Chicago, bulk		9.80
Rock, car lots, per ton, f.o.b. Chicago		5.85
Sugar—		
Raw Sugar, 96 basis		@4.90
Second sugar, 90 basis		@4.75
Syrup, testing 63 to 65 combined sucrose and invert		@0.35
Standard, granulated, f.o.b. refiners (net)		@0.20
Plantation, granulated, f.o.b. New Orleans, (less 2%)		@0.00

## PURE VINEGARS

A. P. CALLAHAN & COMPANY

2407 SOUTH LA SALLE STREET

CHICAGO, ILL.



## CHICAGO MARKET PRICES

## WHOLESALE FRESH MEATS.

Carcass Beef.		Cor. week,
	Week ending March 21, 1924.	1924.
Prime native steers.....	19 @ 18 1/2	18 @ 18
Good native steers.....	14 @ 18 1/2	12 @ 16
Medium steers.....	13 @ 18	9 @ 12
Heifers, good.....	7 @ 11	9 @ 12
Cows.....	7 @ 11	9 @ 12
Hind quarters, choice.....	27 @ 25	25 @ 24
Fore quarters, choice.....	15 @ 15	14 @ 14

## Beef Cuts.

Steer Loins, No. 1.....	33 @ 36	32 @ 35
Steer Short Loins, No. 1.....	45 @ 47	44 @ 46
Steer Short Loins, No. 2.....	40 @ 42	39 @ 41
Steer Loin Ends (hips).....	24 @ 26	23 @ 25
Steer Loin Ends, No. 2.....	24 @ 26	23 @ 25
Cow Loins.....	30 @ 32	29 @ 31
Cow Short Loins.....	30 @ 32	29 @ 31
Cow Loin Ends (hips).....	18 @ 20	17 @ 19
Steer Ribs, No. 1.....	22 @ 24	21 @ 23
Steer Ribs, No. 2.....	22 @ 24	21 @ 23
Cow Ribs, No. 1.....	23 @ 25	22 @ 24
Cow Ribs, No. 2.....	12 @ 14	11 @ 13
Steer Rounds, No. 1.....	15 1/2 @ 17 1/2	14 1/2 @ 16 1/2
Steer Rounds, No. 2.....	15 @ 17	14 @ 16
Steer Chucks, No. 1.....	13 @ 15	12 @ 14
Steer Chucks, No. 2.....	13 @ 15	12 @ 14
Cow Rounds.....	13 1/2 @ 15 1/2	12 1/2 @ 14 1/2
Cow Chucks.....	11 @ 13	10 @ 12
Steer Plates.....	10 1/2 @ 12 1/2	10 @ 12
Medium Plates.....	10 @ 12	9 @ 11
Briskets, No. 1.....	12 @ 14	11 @ 13
Briskets, No. 2.....	12 @ 14	11 @ 13
Steer Navel Ends.....	6 @ 8	5 1/2 @ 7 1/2
Cow Navel Ends.....	6 @ 8	5 1/2 @ 7 1/2
Fore Shanks.....	6 @ 8	5 1/2 @ 7 1/2
Hind Shanks.....	6 @ 8	5 1/2 @ 7 1/2
Rolls.....	20 @ 22	18 @ 20
Strip Loins, No. 1, boneless.....	35 @ 37	34 @ 36
Strip Loins, No. 2.....	30 @ 32	29 @ 31
Strip Loins, No. 3.....	40 @ 42	39 @ 41
Sirloin Butts, No. 1.....	28 @ 30	27 @ 29
Sirloin Butts, No. 2.....	25 @ 27	24 @ 26
Sirloin Butts, No. 3.....	25 @ 27	24 @ 26
Beef Tenderloins, No. 1.....	75 @ 80	74 @ 79
Beef Tenderloins, No. 2.....	65 @ 70	64 @ 69
Rump Butts.....	17 @ 19	16 @ 18
Flank Steaks.....	17 @ 19	16 @ 18
Shoulder Clods.....	15 @ 17	14 @ 16
Hanging Tenderloins.....	10 @ 12	9 @ 11

## Beef Products.

Brains, per lb.....	9 @ 10	10 1/2 @ 12
Hearts.....	29 @ 31	28 1/2 @ 30 1/2
Tongues.....	29 @ 31	28 1/2 @ 30 1/2
Sweetbreads.....	38 @ 40	41 @ 43
Ox-Tail, per lb.....	10 @ 11	10 @ 11
Fresh Tripe, plain.....	4 @ 5	4 @ 5
Fresh Tripe, H. C.....	4 @ 5	4 @ 5
Livers.....	10 @ 11	7 1/2 @ 9
Kidneys, per lb.....	8 @ 9	8 1/2 @ 9 1/2

## Veal.

Choice Carcass.....	18 @ 20	18 @ 19
Good Carcass.....	13 @ 15	13 @ 14
Good Saddle.....	18 @ 20	23 @ 25
Good Backs.....	10 @ 12	12 @ 15
Medium Backs.....	6 @ 8	6 @ 8

## Veal Product.

Brains, each.....	11 @ 12	11 @ 12
Sweetbreads.....	52 @ 60	53 @ 60
Calif Livers.....	35 @ 37	32 @ 37

## Lamb.

Choice Lambs.....	28 @ 30	28 @ 30
Medium Lambs.....	26 @ 28	26 @ 28
Choice Saddle.....	30 @ 32	30 @ 32
Medium Saddle.....	28 @ 30	28 @ 30
Choice Fores.....	20 @ 22	20 @ 22
Medium Fores.....	22 @ 24	22 @ 24
Lamb Fries, per lb.....	31 @ 32	30 @ 31
Lamb Tongues, each.....	12 @ 13	12 @ 13
Lamb Kidneys, per lb.....	25 @ 26	25 @ 26

## Mutton.

Heavy Sheep.....	14 @ 17	14 @ 17
Light Sheep.....	17 @ 19	17 @ 19
Heavy Saddle.....	16 @ 18	16 @ 18
Light Saddle.....	19 @ 21	19 @ 21
Heavy Fores.....	10 @ 12	10 @ 12
Light Fores.....	15 @ 17	15 @ 17
Mutton Legs.....	20 @ 22	20 @ 22
Mutton Loins.....	15 @ 17	15 @ 17
Mutton Stew.....	12 @ 14	12 @ 14
Sheep Tongues, each.....	13 @ 15	13 @ 15
Sheep Heads, each.....	10 @ 12	10 @ 12

## Fresh Pork, Etc.

Dressed Hogs.....	18 @ 20	12 @ 14
Pork Loins, 8@10 lbs. avg.....	28 @ 30	28 @ 30
Leaf Lard.....	18 @ 20	18 @ 20
Tenderloin.....	55 @ 57	55 @ 57
Spare Ribs.....	16 @ 18	16 @ 18
Butts.....	21 @ 23	21 @ 23
Hocks.....	13 @ 15	13 @ 15
Tails.....	10 @ 12	10 @ 12
Snouts.....	7 @ 9	7 @ 9
Pigs' Feet.....	5 @ 7	5 @ 7
Pigs' Heads.....	8 @ 10	8 @ 10
Blade Bones.....	8 1/2 @ 10 1/2	8 1/2 @ 10 1/2
Blade Meat.....	12 @ 14	12 @ 14
Hog Livers, per lb.....	6 @ 8	6 @ 8
Neck Bones.....	6 @ 8	6 @ 8
Skinned Shoulders.....	18 @ 20	18 @ 20
Pork Kidneys, per lb.....	8 @ 10	8 @ 10
Slip Bones.....	9 @ 11	9 @ 11
Tail Bones.....	12 @ 14	12 @ 14
Back Fat.....	18 @ 20	18 @ 20
Hams.....	20 @ 22	20 @ 22
Calas.....	16 1/2 @ 18 1/2	16 1/2 @ 18 1/2
Bellies.....	28 @ 30	28 @ 30

## DOMESTIC SAUSAGE.

Fancy pork sausage, in 1-lb. carton.....	30 @ 32	30 @ 32
Country style sausage, fresh in bulk.....	21 @ 23	21 @ 23
Country style sausage, smoked.....	24 @ 26	24 @ 26
Mixed sausage, fresh.....	15 @ 17	15 @ 17
Frankfurts in pork casings.....	15 @ 17	15 @ 17
Frankfurts in sheep casings.....	19 @ 21	19 @ 21
Bologna in beef bungs, choice.....	14 1/2 @ 16 1/2	14 1/2 @ 16 1/2
Bologna in beef middles, choice.....	14 1/2 @ 16 1/2	14 1/2 @ 16 1/2
Bologna in cloth, paraffined, choice.....	20 @ 22	20 @ 22
Liver sausage in hog bungs.....	20 @ 22	20 @ 22
Liver sausage in beef rounds.....	20 @ 22	20 @ 22
Head cheese.....	14 @ 16	14 @ 16
New England luncheon specialty.....	24 @ 26	24 @ 26
Liberty luncheon specialty.....	20 @ 22	20 @ 22
Minced luncheon specialty.....	14 1/2 @ 16 1/2	14 1/2 @ 16 1/2
Tongue sausage.....	14 1/2 @ 16 1/2	14 1/2 @ 16 1/2
Blood sausage.....	17 1/2 @ 19 1/2	17 1/2 @ 19 1/2
Polish sausage.....	16 1/2 @ 18 1/2	16 1/2 @ 18 1/2
Souse.....	16 @ 18	16 @ 18

## DRY SAUSAGE.

Cervelat, choice, in hog bungs.....	49 @ 51	49 @ 51
Cervelat, new condition, in hog bungs.....	17 @ 19	17 @ 19
Cervelat, new condition, in beef middles.....	17 @ 19	17 @ 19
Thuringer Cervelat.....	22 @ 24	22 @ 24
Farmer.....	28 @ 30	28 @ 30
Holsteiner.....	26 @ 28	26 @ 28
B. C. Salami, choice.....	46 @ 48	46 @ 48
Milano Salami, choice, in hog bungs.....	46 @ 48	46 @ 48
B. C. Salami, new condition.....	22 @ 24	22 @ 24
Prisces, choice, in hog middles.....	40 @ 42	40 @ 42
Genoa style Salami.....	37 @ 39	37 @ 39
Peperoni.....	37 @ 39	37 @ 39
Mortadella, new condition.....	21 @ 23	21 @ 23
Capiccoli.....	51 @ 53	51 @ 53
Italian style hams.....	41 @ 43	41 @ 43
Virginia style hams.....	41 @ 43	41 @ 43

## SAUSAGE IN OIL.

Bologna style sausage in beef rounds.....	26.25 @ 28.25	26.25 @ 28.25
Small tins, 2 to crate.....	7.00 @ 7.50	7.00 @ 7.50
Large tins, 1 to crate.....	8.50 @ 9.00	8.50 @ 9.00
Frankfurt style sausage in sheep casings.....	7.50 @ 8.00	7.50 @ 8.00
Small tins, 2 to crate.....	7.00 @ 7.50	7.00 @ 7.50
Large tins, 1 to crate.....	8.00 @ 8.50	8.00 @ 8.50
Smoked link sausage in pork casings.....	6.50 @ 7.00	6.50 @ 7.00
Small tins, 2 to crate.....	6.50 @ 7.00	6.50 @ 7.00
Large tins, 1 to crate.....	7.50 @ 8.00	7.50 @ 8.00

## SAUSAGE MATERIALS.

Regular pork trimmings.....	17 @ 17 1/2	17 @ 17 1/2
Special lean pork trimmings.....	18 1/2 @ 19 1/2	18 1/2 @ 19 1/2
Extra lean pork trimmings.....	20 @ 22	20 @ 22
Neck bone pork trimmings.....	17 @ 19	17 @ 19
Pork cheek meat.....	13 @ 15	13 @ 15
Pork hearts.....	6 @ 8	6 @ 8
Fancy boneless bullmeat (heavy).....	4 @ 5	4 @ 5
Boneless chucks.....	6 1/2 @ 7 1/2	6 1/2 @ 7 1/2
Shank meat.....	6 @ 8	6 @ 8
No. 1 beef trimmings.....	6 @ 8	6 @ 8
Beef hearts.....	4 @ 5	4 @ 5
Beef cheeks (trimmed).....	4 @ 5	4 @ 5
Dr. can. cod and up.....	6 1/2 @ 7 1/2	6 1/2 @ 7 1/2
Dr. cutters, 350 lbs. and up.....	8 @ 9	8 @ 9
Dr. bologna bolls, 500-700 lbs.....	8 @ 9	8 @ 9
Beef tripe.....	3 @ 4	3 @ 4
Cured pork tongues (can. trim.).....	15 @ 17	15 @ 17

(These are prices to wholesalers, on material packed in new slack barrels for shipment.)

## SAUSAGE CASINGS.

(F. O. B. CHICAGO.)

Beef rounds, domestic, 150 sets, per tierce.....	20 @ 22	20 @ 22
Beef rounds, export, 225 sets, per tierce.....	22 @ 24	22 @ 24
Beef middles, 110 sets, per tierce, per set.....	1.10 @ 1.20	1.10 @ 1.20
Beef bungs, No. 1, 400 pieces, per tierce.....	25 @ 27	25 @ 27
Beef bungs, No. 2, 400 pieces, per tierce.....	17 @ 19	17 @ 19
Beef weasands, No. 1, per piece.....	17 @ 19	17 @ 19
Beef weasands, No. 2, per piece.....	17 @ 19	17 @ 19
Beef bladders, small, per doz.....	1.25 @ 1.35	1.25 @ 1.35
Beef bladders, medium, per doz.....	1.60 @ 1.70	1.60 @ 1.70
Beef bladders, large, per doz.....	1.60 @ 1.70	1.60 @ 1.70
Hog casings, medium, f. o. s., per lb.....	1.30 @ 1.40	1.30 @ 1.40
Hog middles, without cap, per set.....	16 @ 18	16 @ 18
Hog middles, with cap, per set.....	24 @ 26	24 @ 26
Hog bungs, large, prime.....	17 @ 19	17 @ 19
Hog bungs, medium.....	13 @ 15	13 @ 15
Hog bungs, small, prime.....	8 @ 10	8 @ 10
Hog bungs, narrow.....	4 @ 6	4 @ 6
Hog stomachs, per piece.....	9 @ 11	9 @ 11

## VINEGAR PICKLED PRODUCTS.

Regular tripe, 200-lb. bbl.....	14.00 @ 15.00	14.00 @ 15.00
Honeycomb tripe, 200-lb. bbl.....	16.00 @ 17.00	16.00 @ 17.00
Pocket honeycomb tripe, 200 lb. bbl.....	18.00 @ 19.00	18.00 @ 19.00
Pork feet, 200-lb. bbl.....	15.50 @ 16.50	15.50 @ 16.50
Pork tongues, 200-lb. bbl.....	53.00 @ 54.00	53.00 @ 54.00
Lamb tongues, long cut, 200-lb. bbl.....	48.00 @ 49.00	48.00 @ 49.00
Lamb tongues, short cut, 200-lb. bbl.....	57.00 @ 58.00	57.00 @ 58.00

## BARRELED PORK AND BEEF.

Meas pork, regular.....	38.50 @ 40.00	38.50 @ 40.00
Family back pork, 20 to 34 pieces.....	38.00 @ 39.00	38.00 @ 39.00
Family back pork, 35 to 45 pieces.....	39.00 @ 40.00	39.00 @ 40.00
Clear back pork, 40 to 50 pieces.....	41.00 @ 42.00	41.00 @ 42.00
Clear plate pork, 25 to 35 pieces.....	32.00 @ 33.00	32.00 @ 33.00
Clear plate pork, 35 to 45 pieces.....	31.00 @ 32.00	31.00 @ 32.00
Brisket pork.....	35.00 @ 36.00	35.00 @ 36.00
Bean pork.....	29.50 @ 30.50	29.50 @ 30.50
Plate beef.....	20.00 @ 21.00	20.00 @ 21.00
Extra plate beef, 200 lb. bbl.....	21.00 @ 22.00	21.00 @ 22.00

## COOPERAGE.

Ash pork barrels, black iron hoops.....	1.57 1/2 @ 1.60	1.57 1/2 @ 1.60
Oak pork barrels, black iron hoops.....	1.77 1/2 @ 1.80	1.77 1/2 @ 1.80
Ash pork barrels, galv. iron hoops.....	1.77 1/2 @ 1.80	1.77 1/2 @ 1.80
Red oak lard tierces.....	2.35 @ 2.40	2.35 @ 2.40
White oak lard tierces.....	2.55 @ 2.60	2.55 @ 2.60
White oak ham tierces.....	2.90 @ 3.00	2.90 @ 3.00

## OLEOMARGARINE.

Highest grade natural color animal fat margarine in 1 lb. cartons, rolls or prints, f.o.b. Chicago.....	26 @ 27	26 @ 27
White animal fat margarine in 1 lb. cartons, rolls or prints, f.o.b. Chicago.....	20 1/2 @ 21	20 1/2 @ 21
Nut margarine, 1 lb. cartons, f.o.b. Chicago (30 and 60 lb. solid packed tubs, 1 lb. per lb. less).....	21 @ 22	21 @ 22
Pastry oleomargarine, 50-lb. tubs, f.o.b. Chicago.....	17 @ 18	17 @ 18

## DRY SALT MEATS.

Extra short clears.....	19 @ 20	19 @ 20
Extra short ribs.....	19 @ 20	19 @ 20
Short clear middles, 60-lb. avg.....	20 @ 22	20 @ 22
Clear bellies, 14@20 lbs.....	21 @ 22	21 @ 22
Clear bellies, 18@20 lbs.....	21 1/2 @ 22 1/2	21 1/2 @ 22 1/2
Clear bellies, 26@30 lbs.....	21 1/2 @ 22 1/2	21 1/2 @ 22 1/2
Rib bellies, 20@25 lbs.....	21 @ 22	21 @ 22
Rib bellies, 25@30 lbs.....	21 1/2 @ 22 1/2	21 1/2 @ 22 1/2
Fat backs, 10@12 lbs.....	15 1/2 @ 16 1/2	15 1/2 @ 16 1/2
Fat backs, 12@14 lbs.....	16 1/2 @ 17 1/2	16 1/2 @ 17 1/2
Fat backs, 14@16 lbs.....	17 1/2 @ 18 1/2	17 1/2 @ 18 1/2
Regular plates.....	16 @ 17	16 @ 17
Butts.....	18 1/2 @ 19 1/2	18 1/2 @ 19 1/2

## WHOLESALE SMOKED MEATS.

Regular hams, fancy, 14@16 lbs.....	30 1/2 @ 31 1/2	30 1/2 @ 31 1/2
Skinned hams, fancy, 16@18 lbs.....	33 1/2 @ 34 1/2	33 1/2 @ 34 1/2
Standard regular hams, 12@16 lbs.....	28 @ 29	28 @ 29
Picnics, 6@8 lbs.....	18 1/2 @ 19 1/2	18 1/2 @ 19 1/2
Standard bacon, 8@12 lbs.....	32 @ 33	32 @ 33
Standard bacon, 4@8 lbs.....	33 1/2 @ 34 1/2	33 1/2 @ 34 1/2
Standard bacon, 12@14 lbs.....	32 @ 33	32 @ 33
Standard bacon strips, 6@7 lbs.....	32 1/2 @ 33 1/2	32 1/2 @ 33 1/2
Cooked hams, choice, skin on, surplus fat off, smoked.....	44 @ 45	44 @ 45
Cooked hams, choice, skinned, surplus fat off.....	45 @ 46	45 @ 46
Cooked hams, choice, skinned, surplus fat off.....	48 @ 49	48 @ 49
Cooked picnics, skin on, surplus fat off.....	26 @ 27	26 @ 27
Cooked picnics, skinned, surplus fat off.....	27 @ 28	27 @ 28
Cooked loin roll, smoked.....	42 @ 43	42 @ 43

## ANIMAL OILS.

Prime lard oil.....	19 1/2 @ 20	19 1/2 @ 20
---------------------	-------------	-------------



# Retail Section

## Cooling the Meat Market

### Refrigeration Methods and Equipment for the Retail Meat Shop

By M. W. Stoms

[EDITOR'S NOTE.—Meats and meat products are worth too much money these days, and profit margins are too narrow, to risk loss through poor refrigeration or careless methods in the shop cooler.

Cooling by means of ice may still be done, and is being done, in many instances. But mechanical refrigeration is gradually taking its place.

And as mechanical refrigeration is perfected, and made more practical in small units for the retail shop, it is likely to replace cooling by ice almost entirely.

Meat dealers are not trained mechanics—except with the knife and cleaver. They know little about the theory and practice of mechanical refrigeration. They are too often made the victims of the slick talk of some salesman who offers them what he claims is a 100-per-cent-perfect cooling system for the shop.

In the series of articles to follow, written by a refrigeration expert who has made a special study of retail market refrigeration, *THE NATIONAL PROVISIONER* proposes to give the meat retailer some general ideas about shop refrigeration, so that he may be better able to judge for himself as to the cooling of his shop.

The first article deals only with the general principles of refrigeration and a general outline of cooling methods.]

Refrigeration implies the producing and maintaining of a temperature constantly lower than the surrounding bodies. Cold storage in general implies the preservation of perishable articles by means of proper temperatures, produced and maintained by artificial refrigeration. This artificial refrigeration may be produced either by means of ice or by mechanical refrigeration.

Preservation of meat by means of cold storage was not an original discovery of man, for nature gave to man many practical demonstrations of this process in the frozen lands of the north. Carcasses of pre-historic animals have been found, in remote parts of Siberia, preserved in the great ice fields, even after centuries of such storage, in such perfect condition, when yielded up by nature, that the natives found them wholesome to feed to their dogs.

It was not until man learned how to transport, preserve and distribute perishable food products in palatable form that he was able to maintain himself in the highest state of health, and to exist in large cities and industrial communities. Thus, as our population increased and our civilization became more complex, the development of mechanical refrigeration kept pace, and the business of storing and distributing food products increasingly important.

#### Use of Refrigerating Machine.

The use of the refrigerating machine comes in practically throughout the entire process of handling meat from the time the animal carcass is dressed until the product is delivered to the consumer. Continuous operation, with its resulting economies, would be impossible without the use of artificial refrigeration, and many of the valuable by-products would be lost.

Refrigeration is indispensable in the

preparation, recovery, production and preservation of lard and in lard refining, oleo-margarine, fertilizer, glue, hides, gases, tanning of leather, and the curing of meats.

#### Temperature and Humidity.

Temperature is the most important factor in the preservation of meat by cold storage, although other conditions—such as clean, dry, well-ventilated rooms—are of paramount importance, while humidity is almost equal in importance to temperature.

It is not necessary nor desirable that the cold storage room be absolutely dry—in fact, it can be too dry as well as too damp.

If too dry, shrinkage and "drying-out" will likely occur, while if too damp, the meat becomes mouldy and will quickly spoil. The amount of moisture in the

room should be kept below the saturation point.

Cold storage rooms very seldom ever become too dry, and rooms cooled by mechanical refrigeration, if properly designed, will be sufficiently dry at all times, due to the constant freezing out of moisture by the cooling coils.

#### Moisture and Impurities.

Meats placed in cold storage give off moisture, and along with the moisture, impurities in the form of finely decomposed matter from the surface of the meat.

Gases resulting from surface decomposition and ripening of the meat are also given off. Moisture is being continually added, due to the opening and closing of doors, from the lungs of persons present in the room from time to time, and due to leakage through the room insulation.

The relation between moisture and impurities is very close, as these elements are to a large extent united. Water possesses a great affinity for the various kinds of impurities in meat storage rooms. In fact, moisture and impurities are companions when exhaled by the meat.

#### Mould on Meat.

Thus it is apparent that by removing moisture from the room, impurities are also removed, and the air purified.

Without doubt, the worst form of impurities found in meat storage is the germs which produce a growth of fungus (*Oidium Albicans*) or white mould spots on the meat.

These germs, although quite common in air, only manifest their presence under certain favorable conditions, such as excessive moisture in the presence of decaying animal matter at moderate temperatures.

In order to remove this impurity-laden moisture, it is necessary to continually and freely circulate the air of the room over low temperature cooling surfaces, upon which the moisture is frozen, and can be from time to time melted off and drained away.

The velocity of the circulating air is dependent upon the arrangement of the bunker and air passages and the temperature of the cooling agent as compared to room temperature.

#### How to Get Circulation.

The bunker should be equipped with a baffle plate extending from the watertight floor upward to near the top of the bunker along one side of the room wall, but spaced from the wall sufficiently far to permit a free flow of air upward between the room wall and the baffle plate.

Circulation is produced by creating two air columns of different temperatures, and consequently of different weights, which constantly seek a point of equilibrium that cannot exist so long as the temperature of the cooling element is lower than the temperature of the room.

Air coming in contact with the cooling element is constantly being contracted and

## Your Meat Cooler

There is a lot more to this question of keeping meats in good condition than merely putting them into a cool box. **It's what you do after they are in there that counts!**

Keep up a good circulation of air in the cooler—but watch out for cross currents!

Don't have your cooler too damp—but don't let it get too dry!

When moisture is removed from the cooler, many impurities are carried off with it. This also tends to keep down germ growth.

A little study of your cooler, by reading this article, will pay you big dividends, in the form of fewer cooling troubles.

made denser, which causes it to fall downward into the room below and push upward the warmer, lighter air from the room into the bunker above, where that air in turn is cooled and passed again into the room.

#### Insulating the Bunker.

This baffle plate directs the flow of the air and increases the velocity due to the increase in the height of the air columns.

The water-tight bunker floor should be well insulated so as to prevent the too-rapid cooling of the warmer air, flowing upward from the storage room, which would have a tendency to reduce circulation and promote the condensation of moisture from the air, which would collect in drops and drip onto the meats stored below.

With properly-insulated bunker, and suitable-sized air passageways, the circulation will be rapid enough to prevent the precipitation of moisture on the walls of the room and bunker. Any excess of moisture contained in the air will be precipitated in the bunker, and eventually carried away through a drain properly sealed to prevent entrance of outside air into the cooler through the drain pipe.

Every effort should be made to prevent cross-current of the air in the storage room, for whenever a warm air current comes in contact with a cooler current, condensation of moisture will occur upon the walls of the room and the meat in storage, circulation will be impeded, and the impure gases will be prevented from being precipitated in the bunker and carried away.

#### Temperature in Ice Box.

Since the melting point of ice is 32° F., coolers refrigerated by ice can only be maintained at about 45° F. during the warm weather. But the nearer the temperature of the room cooled by ice approaches the melting point of ice, the slower becomes the circulation of the air and the higher the moisture content in the air. This not only tends toward the growth of moulds, but also rots the walls of the room and the meats stored therein.

The proper degree difference between the temperature of the room and the temperature of the cooling coils, when mechanical refrigeration is employed, can easily be maintained at all times, thus not only assuring a positive and rapid circulation but also drier and purer air in the room.

Furthermore, any desired temperature of the room can be secured and constantly maintained, which produces a more sanitary condition inside the room and greatly aids the preservation of the meats in storage.

#### Why Refrigeration Is Needed.

The business of accumulating and storing meats, preserving them safely and distributing them properly, is necessarily a part of production and is of equal importance and dignity.

Handlers and distributors of meat and meat products perform a great public service, and the fidelity and efficiency with which they perform this service has much to do with the maintenance of the public health and industrial enterprises.

Adequate production could not be maintained without mechanical refrigeration, for the meat could be neither successfully preserved, transported nor distributed. Consequently those active in production would have no incentive to produce in excess of their own needs, for there neither would nor could there be a market for their product, for the excessive waste due to spoilage would assume unbearable percentages before the meat could be delivered to the consumer.

[Later articles in this series will describe meat market refrigeration equipment in detail, both for mechanical refrigeration and cooling by means of ice.]

#### DETROIT DEALERS MEET.

The recently organized Meat Council of Detroit held its first meat trade meeting March 12, at Carpathia Hall. Nearly 300 retail dealers were present.

Charles W. Myers of Chicago spoke on "The Importance of Food Values in Selling Meat," delivering the same message as in his recent talks at Kansas City, Minneapolis, and Milwaukee. Dan W. Martin, secretary of the National Association of Meat Councils, outlined to the dealers the aims and purposes of the Meat Council, and explained the many benefits which they can derive from meat trade meetings and other council activities.

John W. Smith, mayor of Detroit, made a short talk welcoming the organization of the Meat Council, and commending its general program. Another speaker was William Cusick, President of the Retail Grocers Association of Detroit. David Kelley, president of the Council, presided, and Martin Wright was chairman of the Committee on Plans, Arrangements and Attendance which promoted the meeting.

In his talk on food values, Mr. Myers pointed out the opportunity which every retail dealer has to increase the public's regard for meat and meat consumption, and thus increase his own volume of sales, by presenting to his customers the facts about meat's nutritional merits and healthfulness.

He also called attention to the large colored posters entitled "Meat for Health in a Balanced Diet" issued by the National Live Stock and Meat Board, which are being distributed throughout the country by packers and wholesalers. He said that the posters undoubtedly would do much to spread the message of meat's food value.

Copies of these posters were distributed to the retailers along with copies of the "Manual of Food Values," which outlines meat's food properties in detail, and a supply of small leaflets which describe the value of meat in popular style.

Entertainment and refreshments helped to enliven the evening.

#### LOCAL AND PERSONAL.

A new meat market, known as the Paris Meat Market, has been opened in Paris, Ky.

A new meat market has been opened in Russellville, Ky., by Philip Ramsey.

The Union Meat Market in Rock Springs, Wyo., has been sold by Mike Lash, Mike Redjak and Joe Kormos to Goser Bros., who also own the Lincoln Meat Market there.

A. Gerber has sold his meat market in Colfax, Wyo., to John and George Daubert.

A new meat market has been opened at Eighth and Main streets, Vancouver, Wash., by John Argianas and George Wild.

Henry Garman has sold his meat market in Lodi, Ohio, to George Young.

Roy Spray has sold his meat market in Farmland, Ind., to F. R. Gamster.

Charles Dickman has sold his meat market in Kiel, Wis., to Alfred Silbernagel.

A new meat market has been opened in Fremont, Wis., by Wm. Bennke.

C. P. Goyt has sold his meat market in Williamstown, Mich., to Howorth and Pfeifle.

Howard Hackett has bought the South Side Grocery and Meat Market in Memphis, Mo.

A new meat market has been opened in Beaver Dam, Wis., by Martin Schmitz.

The meat market of H. E. Schumacher, 479 W. Wasbasha street, Winona, Minn., was recently damaged by fire.

A new meat market has been opened at 2607 Park Blvd., Detroit, Mich., by Hanosh Brothers.

A new meat market has been opened in Newcastle, Ind., by Otis Lewell.

J. H. McConnell has sold his meat market in Carthage, Ill., to J. H. Van Winkle.

A new meat market has been opened at 1575 North Water street, Decatur, Ill., by R. F. Saint.

A new meat market, known as the Tracy Meat Market, has been opened in Tracy, Calif., by J. L. Quilitch.

Drake Brothers have sold their meat market in Guerneville, Calif., to O. H. Simon.

A new meat market has been established at 116 S. Orange street, Media, Pa., by John Hagerth and Albert Blithe.

A new meat market has been opened in Hazelton, Pa., by Gus Keilman.

A new meat market, known as the Grand Avenue Meat Market, has been opened at 1512 Grand avenue, Wausau, Wis., by E. G. Kraft and R. M. Buss.

H. E. Stickel has engaged in the meat and grocery business at 2304 East New York street, Indianapolis, Ind.

A new meat market has been opened at 1759 North Senate avenue, Indianapolis, Ind., by H. K. Hanna.

A new meat market has been opened in Bloomfield, Nebr., by Otto Brugeman and C. W. Kinney.

H. S. Hoppel has sold his meat market in Wells, Minn., to Albert Polzin.

A. Lintelman has sold his interest in the A. Lintelman & Co. Meat Market in Bessemer, Mich., to his partners, Conrad Velin and Emil Kelto.

Jacob Young has sold his meat market in Brock, Nebr., to J. B. Alexander.

Leui Bros. have purchased the Sanitary Meat Market in Comstock, Neb.

R. H. Anthony has taken over the management of the meat department of the Kountze Park Grocery, Omaha, Neb.

W. H. Welsh has sold his meat market in St. Paul, Neb., to P. N. Peterson.

George Bullock will open a butcher shop in Correctionville, Ia.

Hunter & Dutt have engaged in the meat and grocery business in Mayetta, Kas.

David Erskine has purchased the butcher shop at 6712 W. Jefferson avenue, Detroit, Mich., from Philip Ross.

Charles Burns has purchased the meat and grocery business of Phil Cutler, Watervliet, Mich.

Art Bourks has sold his meat market in Wahoo, Neb., to L. S. Armstrong.

Vrazolek & Peckloe will engage in the meat business in Burke, S. D.

The Table Supply Meat Co. has started in business at 1211 Howard street, Omaha, Neb.

For Sausage Makers

**BELL'S**

Patent Parchment Lined

**SAUSAGE BAGS**

and

**SAUSAGE SEASONINGS**

For Samples and Prices, write

**THE WM. G. BELL CO.**  
BOSTON MASS.



# New York Section

Thomas E. Wilson, president of Wilson & Company, Chicago, was in New York this week.

Among the Armour and Company visitors this week were President F. Edson White, Vice-president P. D. Armour and R. S. Pitkin, beef cuts department, Chicago.

M. J. Flynn, eastern sales representative of Oscar Mayer & Co., is strutting around with his chest greatly inflated, his wife having presented him with a fine baby girl on March 11. Mother and baby are doing well.

Mr. and Mrs. Charles Hembdt of Washington Heights, both of whom are so actively working for the welfare of the butchers of Washington Heights, celebrated the 23rd anniversary of their wedding on last Monday.

A surprise party was tendered to Elinor Hembdt, the youngest daughter of Mr. and Mrs. Charles Hembdt, at her home on last Wednesday. Elinor celebrated her fourteenth birthday and there were fourteen at the dinner.

Following is a report of the New York City Health Department of the number of pounds of meat, fish, poultry and game seized and destroyed in the City of New York during the week ending March 14, 1925: Meat—Manhattan, 778 lbs; Brooklyn, 832 lbs.; Bronx, 51 lbs.; total, 1,661 lbs. Fish—Manhattan, 29 lbs.; Brooklyn, 49 lbs.; total, 78 lbs. Poultry and game—Bronx, 9 lbs.

John A. Gebelein, the Baltimore packer, has been spending a few days in New York, accompanied by Mrs. Gebelein. They are on their way home from Bermuda, where they spent a fortnight looking at the fishes through the bottom of the boat, and enjoying the other attractions of this winter paradise. John is more interested in golf than fishes, however, and says he is determined to make a champion golfer of himself. He can't let John Felin and Fred Pfund and the rest of that Philadelphia gang get the best of the Baltimore crowd.

On Wednesday afternoon of last week the Ladies' Auxiliary, United Master Butchers of America, held a bunco party under the guidance of Mrs. R. Schumacher of the Bronx, who was given a rising vote of thanks at the completion of the game. The prizes were donated by the president, Mrs. George Kramer. First prize was won by Mrs. Frank P. Burck of Brooklyn, who had a wonderful score. Expressions of regrets were spread on the minutes and letters of condolence were to be sent to Mrs. Herman and Mrs. A. Kirschbaum upon the loss of their mother. The next meeting, on Wednesday, March 25, will be a business meeting at which matters of importance will be taken up.

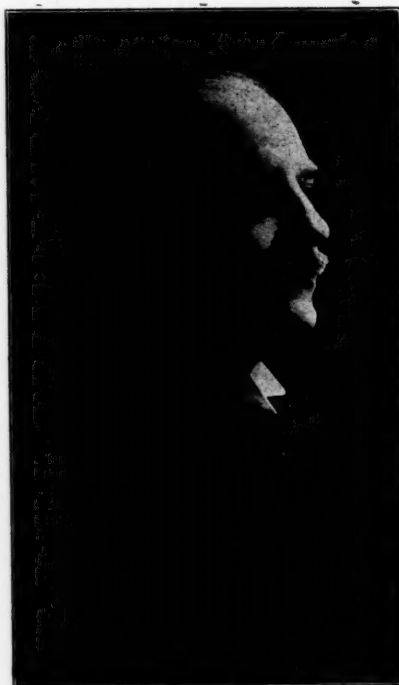
## DEATH OF L. M. CHRISTIAN.

The trade has lost another well-known and well-liked man in the passing of L. M. Christian, who died on March 16, of pneumonia, after an illness of some five or six weeks. Mr. Christian was for the last sixteen or seventeen years representative of the St. Louis Independent Packing Company in the New York district. Prior to that time he was eastern district manager for the Cudahy Packing Co. Funeral services were held at the Fairchild chapel in Brooklyn on Wednesday.

## DEATH OF CHARLES GRISMER.

While the trade was in a way prepared by the lingering illness of more than a year of Charles Grismer, it was nevertheless a great shock to learn of his passing a little after midnight on Tuesday. Many times during his long illness Mr. Grismer was at the point of death, but rallied, and at such times his many friends hoped that he would regain his strength.

Funeral services were held at his home 574 Carlton Avenue, Brooklyn, and he was buried in Evergreen Cemetery on Saturday morning. The parlors were banked with flowers, testimonials of life-long friends and tributes from the various branches of the United Master Butchers.



THE LATE CHARLES GRISMER.

Mr. Grismer was one of the veterans of the meat industry in New York City. He had been a leading Brooklyn retailer for many years, and was always active in the doings of the retail trade. He was a director of the New York Butchers' Dressed Meat Company, and had a prominent part in that enterprise and in the building of the big plant on Eleventh avenue, Manhattan. In later years he was the prime mover in the Brooklyn Retail Butchers' warehouse enterprise, which resulted in the erection of a big cold storage and market building. He was a state and national officer of the United Master Butchers of America at various times, and was always ready to do his share in the advancement of the interests of his craft.

Mr. Grismer was elected president of the Brooklyn Branch, United Master Butchers, in 1913 and held office until 1918. He was state president from 1914 to 1919 and was national president from 1917 to 1920. He was the only man to hold three such offices at the same time.

He was 62 years of age on January 18, 1925, and leaves a widow, three brothers and three sisters. Funeral services were held on Friday evening at the home, No. 574 Carlton Avenue, Brooklyn, and in-

terment was on Saturday in Evergreen Cemetery. Floral offerings came from all over the country in profusion, and members of the craft attended the services from many outside points.

## OLD-TIME BUTCHERS' NIGHT.

Visitors from Douglaston, L. I., New Rochelle and Philadelphia, with a large list of old timers, some active and some retired from business or engaged in other lines, a wonderful dinner, social talks and good entertainment, all combined to make the much anticipated "Old-Timers' Night" of Ye Olde New York Branch of the United Master Butchers of America on last Tuesday evening a great success.

The spacious dining room in the Aldine Club at 200 Fifth Avenue served the purpose of meeting and dining room. There was a short meeting at which the president George Kramer presided and Herman Kirschbaum acted as secretary in the absence of Charles Lewis. In a short talk Mr. Kramer explained the object of the old-timers' night, which had become an annual event, and turned the gavel over to Louis Goldschmidt, who is probably the oldest active member of Ye Olde New York Branch.

In taking the chair for the rest of the evening Mr. Goldschmidt reviewed the work of the association during the last few years and the progress made. He lauded President Kramer for his work during his administration and made some unique comparisons.

Among the speakers were Herman Kirschbaum, who spoke on the association; Jacob Schmitt, one of the old-timers; Moe Heins, who was treasurer of the Branch some years ago; L. E. Beckman, Douglaston, L. I., another old-timer, who gave a very interesting talk on the growth of the association, and who had been a member of the association 25 years up to the time he moved from the city; Jacob Block, who never forgets the boys; John C. Cutting, secretary of the New York Meat Council, who gave a humorous talk; Charles Schuck, who talked on the California trip, asking all that intended going to join the club as early as possible; B. F. McCarthy of the U. S. Department of Agriculture, who added some more humor; Max Heilman, who has been in the butcher business for 59 years, and a member of the association probably some 39 years; A. Hamburger of New Rochelle, another old-timer, Fred Dietz of the New York Calfskin Association; Al Rohe and Moe Loeb.

Mr. Loeb gave an outline of the work being done by the Meat Council, and especially mentioned the meeting held last week by the committee of the Institute of American Meat Packers. Mr. Loeb stated that through cooperation he believed the question which had caused so much trouble would be eliminated. In concluding he made a strong appeal to the members to watch closely the work of the Meat Council, and to be fair.

At about eleven o'clock more than 250 men sat down to the dinner, with good music and entertainment, which was thoroughly enjoyed.

Among those from the other branches were from the Bronx Branch: Philip Gerard, Fred Wehnes; Brooklyn: William Helling, H. Hertzog, John Hildemann; South Brooklyn: D. Van Gelder and L. Bender; Washington Heights: Joseph Eschelbacher, Charles Hembdt, Walter Elsas, I. Werdenschlag, H. Hemleb, M. G. Lowenthal and Phil Erman; A. Roth of Jersey City; Nathan Berg, G. W. Krauss of Philadelphia and many others.



**CUT UP BEEF AND LAMB.**

A two-hour meat cutting demonstration on prime beef, lamb and veal was staged Friday afternoon for post-graduate students in institutional management at Teachers College by M. P. Chapin, manager of the Gotham Hotel Supply Company, assisted by a corps of clean-aproned huskies with cleavers and saws.

Miss Gudrun Carlson, director of the Department of Home Economics of the Institute of American Meat Packers, assisted in explaining the various cuts, and how they might be prepared in the kitchens of hospitals, hotels and cafeterias. The young ladies were chaperoned by Mrs. Mary de Garmo Bryan, director of the Department of Institutional Management at the college, and John C. Cutting of the New York office of the Institute.

Visitors who dropped in to observe the demonstration were William A. Lynde, manager of Wilson & Company, New York City, and Vice-president A. E. Petersen, Wilson & Company, Chicago. Educational charts and booklets were distributed to the girls by Mr. Chapin.

**CLASSES AND GRADES OF BEEF.**

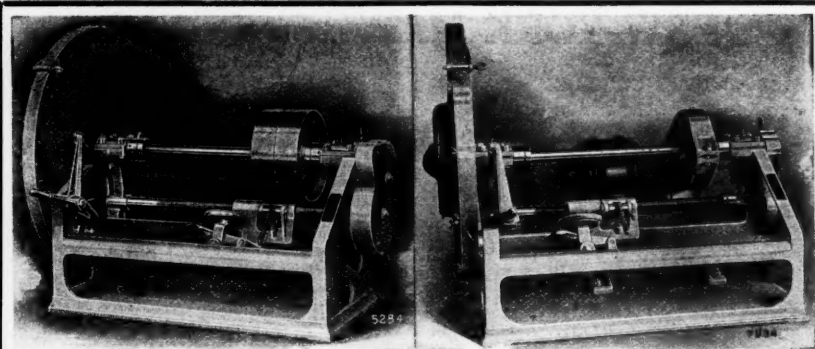
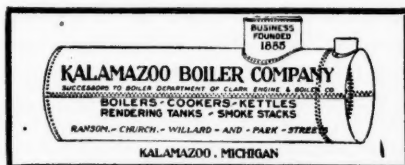
A lecture on "Classes and Grades of Dressed Beef" was delivered by W. C. Davis, specialist in marketing of the U. S. Department of Agriculture before the Monday evening class in meat retailing of the Milwaukee Vocational School, Milwaukee, Wis., on March 16.

Mr. Davis spent a week in Chicago starting work on the studies of retail meat markets now being conducted by the U. S. Department of Agriculture in co-operation with the National Live Stock and Meat Board. The work has been in progress for some time and appropriation was made by the last Congress for continuing it during the coming fiscal year.

From Milwaukee Mr. Davis went to Seattle, Wash., to start the study of retail meat markets in that city. Seattle has been chosen as one of the key points of the important Pacific Coast section for the making of this study.

**MATHIESON IN LARGER SPACE.**

The Mathieson Alkali Works, Inc., has removed its general offices from 25 West 43rd street, New York City, to larger and more commodious quarters at No. 250 Park avenue, at 46th street. This company finds it necessary to occupy much larger quarters. Its business in the meat packing field is growing rapidly, especially in the line of chemicals and anhydrous ammonia.



### The Link-Belt Beef Chipper and Bacon Slicer has been used for years by leading Packers

SUCH well known, successful concerns as Armour, Morris, Cudahy, Libby, McNeill & Libby, and numerous others, both small and large, have pronounced the Link-Belt combination Beef Chipper and Bacon Slicer the most efficient and economical large capacity power-driven machine on the market.

The Link-Belt machine is unequalled for speed, accuracy, convenience in operating, and durability. It is capable of cutting 300 slices per minute, and in some instances has operated at even higher speeds. Belt or motor drive, with machine mounted on steel table, or without table, furnished as desired. Write for details.

**LINK-BELT COMPANY** 300 W. Pershing Road, Chicago  
Offices in Principal Cities 2070

### YORK Self-Contained Refrigerating Machines

are ideal for the Meat Market. They save money and furnish an independent source of satisfactory Refrigeration.

The complete machine is mounted on a rigid cast-iron base—easy to install, easy to operate, efficient, economical, and can be driven by any available power.

You may have always thought your Market was not large enough to justify the installation of Mechanical Refrigeration, but this is just the little machine you have been looking for. It is worth your investigation.

Write for Bulletin No. 70.

**YORK MANUFACTURING CO.**  
Ice Making and Refrigerating Machinery Exclusively.  
YORK, PENNA.



If you are looking for help, refer to the Classified Advertising pages.

*In Spices, too, the Best Is The Cheapest*

**J. K. LAUDENSLAGER, Inc.**

612-14-16 W. York St.

Philadelphia, Pa.

Importers **SPICES** Grinders

**Butchers Mills Brand**

*40 years reputation among packers for quality*

# NEW YORK MARKET PRICES

## LIVE CATTLE.

Steers, medium	.....\$ 9.50@10.00
Cows, canners and cutters	.....2.00@ 2.75
Bulls, bologna	.....4.50@ 5.50

## LIVE CALVES.

Calves, veal, prime, per 100 lbs.	.....@15.00
Calves, veal, good to choice	.....12.00@14.50
Calves, veal, culls, per 100 lbs.	.....5.00@ 6.00

## LIVE SHEEP AND LAMBS.

Lambs, prime, per 100 lbs.	.....@17.00
Lambs, fair to good, per 100 lbs.	.....15.50@16.50
Lambs, com. to med.	.....14.00@15.00

## LIVE HOGS.

Hogs, heavy	.....14.75@15.00
Hogs, medium	.....14.75@15.00
Hogs, 140 pounds	.....14.50@14.75
Pigs, under 70 pounds	.....@13.50
Roughs	.....11.50@12.00

## DRESSED BEEF.

### CITY DRESSED.

Choice, native, heavy	.....18 @19
Choice, native, light	.....18 @20
Native, common to fair	.....16 @17

### WESTERN DRESSED BEEF.

Native steers, 600@800 lbs.	.....16 @17
Native choice yearlings, 400@600 lbs.	.....17 @18
Western steers, 600@800 lbs.	.....15 @16
Texas steers, 400@600 lbs.	.....13 @14
Good to choice heifers	.....16 @17
Good to choice cows	.....12½@13½
Common to fair cows	.....10 @12
Fresh bologna bulls	.....8 @10

## BEEF CUTS.

	Western.	City.
No. 1 ribs	.....22 @23	22 @25
No. 2 ribs	.....15 @16	22 @24
No. 3 ribs	.....11 @12	18 @20
No. 1 loins	.....25 @26	34 @36
No. 2 loins	.....18 @20	28 @32
No. 3 loins	.....9 @10	25 @27
No. 1 hinds and ribs	.....26 @28	21 @25
No. 2 hinds and ribs	.....18 @20	19 @20
No. 3 hinds and ribs	.....17 @18	17 @18½
No. 1 rounds	.....@16	14 @15
No. 2 rounds	.....@13	@13½
No. 3 rounds	.....8 @9	12 @13
No. 1 chucks	.....@14	14 @15
No. 2 chucks	.....@10	@11
No. 3 chucks	.....@6	11 @12
Bolognas	.....@6	9½@10½
Rolls, reg., 6@8 lbs. avg.	.....22 @23	
Rolls, reg., 4@6 lbs. avg.	.....17 @18	
Tenderloins, 4@6 lbs. avg.	.....@00	@070
Tenderloins, 5@6 lbs. avg.	.....@80	@90
Shoulder clods	.....@10	@11

## DRESSED CALVES.

Prime	.....23 @24
Choice	.....18 @20
Good	.....20 @22
Medium	.....16 @18

## DRESSED HOGS.

Hogs, heavy	.....@19
Hogs, 180 lbs.	.....@19½
Hogs, 160 lbs.	.....@19½
Pigs, 80 lbs.	.....@20
Pigs under 140 lbs.	.....@20

## DRESSED SHEEP AND LAMBS.

Lambs, choice spring	.....28 @29
Lambs, poor grade	.....26 @28
Sheep, choice	.....20 @22
Sheep, medium to good	.....16 @18
Sheep, culls	.....14 @15

## SMOKED MEATS.

Hams, 8@10 lbs. avg.	.....24½@26
Hams, 10@12 lbs. avg.	.....24½@26
Hams, 12@14 lbs. avg.	.....25 @26
Picnics, 4@6 lbs. avg.	.....16½@17
Picnics, 6@8 lbs. avg.	.....16½@17
Rollettes, 6@8 lbs. avg.	.....17½@18
Beef tongue, light	.....30 @34
Beef tongue, heavy	.....35 @40
Bacon, boneless, Western	.....30 @31
Bacon, boneless, city	.....25 @26
Pickled bellies, 10@12 lbs. avg.	.....24 @25

## FRESH PORK CUTS.

Pork loins, fresh, Western, 10-12 lbs. avg.	.....28 @29
Shoulders, Western, 10@12 lbs. avg.	.....18 @19
Pork tenderloins, fresh	.....45 @50
Pork tenderloins, frozen	.....40 @45
Shoulders, city, 10@12 lbs. avg.	.....17 @18
Shoulders, Western, 10@12 lbs. avg.	.....18 @19
Butts, boneless, Western	.....26 @27
Butts, regular, Western	.....23 @24
Hams, city, fresh, 8@10 lbs. avg.	.....27 @28
Hams, Western, fresh, 10@12 lbs. avg.	.....26 @27
Picnic hams, Western, fresh, 6@8 lbs. avg.	.....16 @17
Pork trimmings, extra lean	.....21 @22
Pork trimmings, regular, 50% lean	.....15 @16
Spare ribs, fresh	.....15 @16
Leaf lard, raw	.....18 @19

## BONES, HOOFS AND HORNS.

Round shin bones, avg. 48 to 50 lbs., per 100 pcs.	.....@ 90.00
Flat shin bones, avg. 40 to 45 lbs., per 100 pcs.	.....@ 70.00
Black hoof, per ton	.....40.00@ 50.00
Striped hoofs, per ton	.....40.00@ 50.00
White hoofs, per ton	.....@ 85.00
Thigh bones, avg. 85 to 90 lbs., per 100 pieces	.....@140.00
Horns, avg. 7½ oz. and over, No. 1s.	.....300.00@325.00
Horns, avg. 7½ oz. and over, No. 2s.	.....250.00@275.00
Horns, avg. 7½ oz. and over, No. 3s.	.....200.00@225.00

## FANCY MEATS.

Fresh steer tongues, untrimmed	.....@30c a pound
Fresh steer tongues, L. C. trim'd	.....@38c a pound
Calves' heads, scalded	.....@55c a piece
Sweetbreads, veal	.....@75c a pair
Sweetbreads, beef	.....@55c a pound
Beef kidneys	.....@16c a pound
Mutton kidneys	.....@8c each
Livers, beef	.....@23c a pound
Oxtails	.....@15c a pound
Hearts, beef	.....@8c a pound
Beef hanging tenders	.....@18c a pound
Lamb fries	.....@10c a pair

## BUTCHERS' FAT.

Shop fat	.....@ 2½
Breast fat	.....@ 4½
Edible suet	.....@ 5½
Cond. suet	.....@ 4
Bones	.....@20

## SPICES.

	Whole.	Ground.
Pepper, Sing., white	.....22½	25½
Pepper, Sing., black	.....14	17
Pepper, Cayenne	.....11	15
Pepper, red	.....11	22
Allspice	.....11	14
Cinnamon	.....12	15
Coriander	.....5½	8½
Cloves	.....27	32
Ginger	.....26	29
Mace	.....1.05	1.10

## GREEN CALFSKINS.

	5-9	9½-12½	12½-14	14-18	18 up
Prime No. 1 veals	.....27	2.90	2.95	3.15	3.25
Prime No. 2 veals	.....25	2.70	2.70	2.90	3.60
Buttermilk No. 1	.....24	2.55	2.60	2.80	...
Buttermilk No. 2	.....22	2.35	2.35	2.55	...
Branded Gruby	.....19	1.95	1.95	2.15	2.40
Number 3	.....	At value	At value	At value	At value

## CURING MATERIALS.

	In lots of less than 25 bbls.	Bbls.	per lb.
Double refined saltpetre, granulated	.....6½c	6½c	6½c
Double refined saltpetre, small crystal	.....7½c	7½c	7½c
Double refined nitrate soda, granulated	.....4c	3½c	3½c
In 25 barrel lots:			
Double refined saltpetre, granulated	.....6½c	6c	6c
Double refined saltpetre, small crystal	.....7½c	7c	7c
Double refined nitrate soda, granulated	.....3½c	3½c	3½c
Carload lots:			
Double refined saltpetre, granulated	.....6c	5½c	5½c
Double refined nitrate soda, granulated	.....3½c	3½c	3½c

## DRESSED POULTRY.

### FRESH KILLED.

Fowls—fresh—dry packed—12 to box:		
Western, 60 to 65 lbs. to dozen, lb.	.....28 @29	
Western, 48 to 54 lbs. to dozen, lb.	.....28 @30	
Western, 43 to 47 lbs. to dozen, lb.	.....27 @29	
Western, 36 to 42 lbs. to dozen, lb.	.....25 @27	
Western, 30 to 35 lbs. to dozen, lb.	.....23 @25	
Fowls—fresh—dry packed, milk fed—12 to box:		
Western, 60 to 65 lbs. to dozen, lb.	.....29 @30	
Western, 48 to 54 lbs. to dozen, lb.	.....31 @32	

Western, 43 to 47 lb. to dozen, lb.	.....30 @31
Western, 36 to 42 lbs. to dozen, lb.	.....28 @29
Western, 30 to 35 lbs. to dozen, lb.	.....26 @27

### Fowls—fresh—dry packed—barrels—fair to good:

Western, 5½ lbs. and over, lb.	.....25 @27
Western, 5 lbs., lb.	.....25 @27
Western, 4½ lbs., lb.	.....25 @27
Western, 4 lbs., lb.	.....25 @27
Western, 3½ lbs., lb.	.....23 @25
Western, 3 lbs. each and under, lb.	.....20 @23

### Ducks—

Long Island	.....
-------------	-------

### Squabs—

White, 12 lbs. to dozen, per dozen	.....6.50@ 7.50
White, 10 lbs. to dozen, per dozen	.....5.00@ 6.00
Culls, per dozen	.....1.00@ 1.50

## LIVE POULTRY.

Fowls, via freight, including premiums	.....@30
Old roosters, via freight	.....@15
Ducks, via freight	.....@25
Turkeys, via freight	.....@40
Geese, via freight	.....@20
Pigeons, per pair via freight or express	.....@50
Gulneas, per pair via freight or express	.....@70

## BUTTER.

Creamery, extras (92 score)	.....48½@49
Creamery firsts (90 to 91 score)	.....46½@48
Creamery, seconds	.....38½@41½
Creamery, lower grades	.....35½@38

## EGGS.

Fresh gathered, extras, per doz.	.....34 @35
Fresh gathered, extra firsts	.....33 @33½
Fresh gathered, firsts	.....31½@32½
Fresh gathered, checks, fair to choice dry	.....@20

## FERTILIZER MATERIALS.

### BASIS NEW YORK DELIVERY.

Ammoniates.	
Ammonium sulphate, bulk, f. o. b. works, per 100 lbs.	.....@2.70
Ammonium sulphate, double bags, per 100 lbs. f.a.s., New York	.....@2.90
Blood, dried, 15-16%, per unit	.....@3.50
Fish scrap, dried, 11% ammonia, 15% B. P. L. bulk, f.o.b. fish factory	Nominal
Fish guano, foreign, 13@14% ammonia, 10% B. P. L.	.....4.50 and 10c
Fish scrap, acidulated, 6% ammonia, 3% A. P. A. f.o.b. fish factory	Nominal
Soda Nitrate, in bags, 100 lbs., spot	.....@2.60
Soda Nitrate, in bags, April	.....@2.70
Tankage, ground, 10% ammonia, 15% B. P. L. bulk	.....3.50@10c
Tankage, unground 9-10% ammonia	.....2.90@ 10c

Phosphates.	
Bone meal, steamed, 3 and 50 bags, per ton	.....@20.00
Bone meal, raw, 4½ and 50 bags, per ton	.....@34.00
Acid phosphate, bulk, f.o.b. Baltimore, per ton, 16%	.....@ 9.50

Potash.	
Kalnit, 12.4% bulk, per ton	.....@ 7.75
Manure salt, 20% bulk, per ton	.....@10.25
Muriate in bags, basis 80%, per ton	.....@33.00
Sulphate in bags, basis 90%, per ton	.....@44.00

## BUTTER AT FOUR MARKETS.

Wholesale prices of 92 score butter at Chicago, New York, Boston and Philadelphia for week ending March 12, 1925:

	March.	6	7	8	10	11	12
Chicago	.....47½	48½	49	49	49	49	49
New York	.....47½	48½	49	49	49	48½	48½
Boston	.....47	48	49	49	49	48½	48½
Philadelphia	.....48½	48½	49	49	50	50	49

Wholesale prices of carlots, fresh centralized butter, 90 score at Chicago:

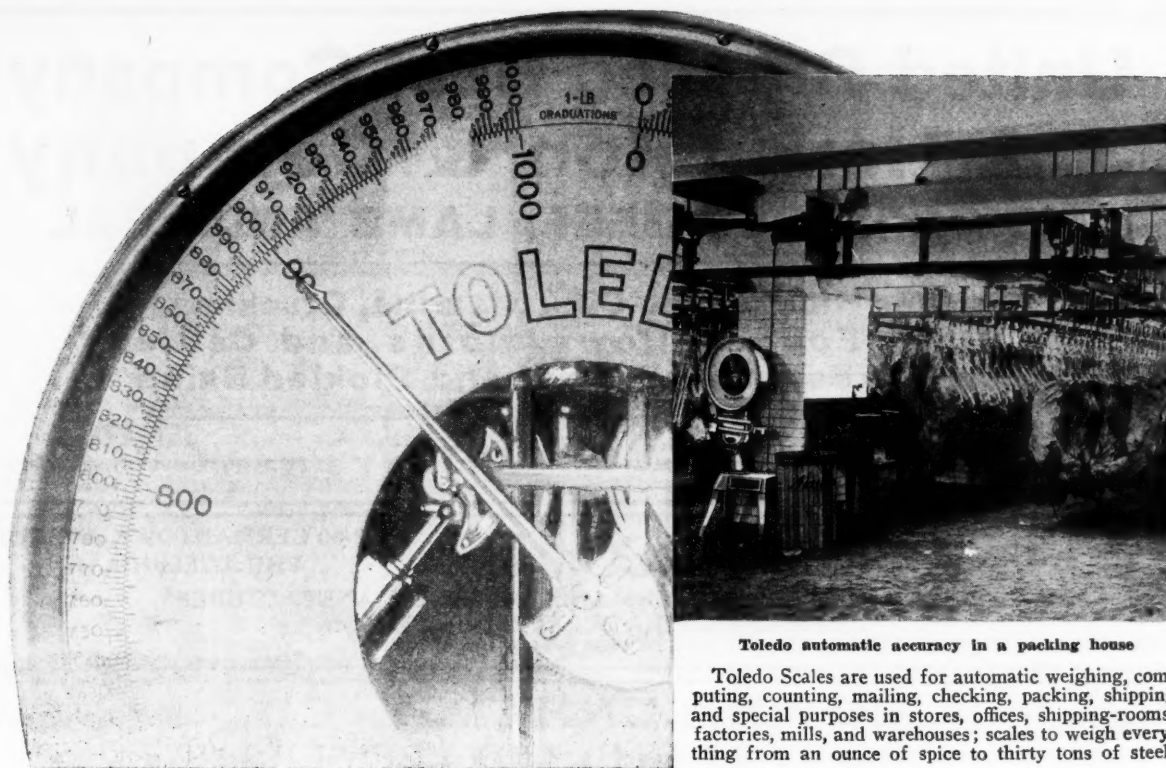
	47	48	49	50	50	49½
--	----	----	----	----	----	-----

### Receipts of butter by cities (tubs):

	This week.	Last week.	Last year	—Since Jan. 1—	1925.	1924.
Chicago	.....26,671	29,379	28,293	473,238	500,794	
New York	.....46,974	37,694	39,227	569,306	538,644	
Boston	.....12,731	11,098	17,295	165,330	189,924	
Phila.	.....15,089	11,451	11,173	157,422	172,708	
Total	.....101,465	89,022	106,988	1,365,296	1,402,160	

### Cold storage movement (lbs.):

	In Mar. 12	Out Mar. 12	On hand Mar. 13	Cor. day, 1924.
Chicago	.....8,645	243,507	3,112,715	911,611
New York	.....19,840	151,020	4,681,662	2,954,011
Boston	.....	101,035	2,998,668	708,368
Philadelphia	.....1,800	43,116	1,130,057	438,243
Total	.....30,285	538,678	11,908,192	5,012,233



Toledo automatic accuracy in a packing house

Toledo Scales are used for automatic weighing, computing, counting, mailing, checking, packing, shipping and special purposes in stores, offices, shipping-rooms, factories, mills, and warehouses; scales to weigh everything from an ounce of spice to thirty tons of steel.

## Wherever You Have A Measurement Problem

**B**Y the use of Toledo Industrial Scales not only usual weighing, but also many operations not ordinarily considered as weighing are brought under control of the oldest and most accurate method of measurement—the balancing of weight against weight.

Having solved the problem of making the balancing of weight against weight an *automatic* operation, and having freed this operation from human and mechanical error, Toledo Scale Engineers then applied the scale not only to all forms of weighing, but also to determining the horse power of motors, the yardage of textiles, the uniformity of continuous sheet products, the tension of springs, and the counting of parts, the balancing of reciprocating units, to innumerable problems of industrial management—and indicating the result on a plain-figured dial.

So successfully is automatic accuracy built into Toledo Scales that wherever they are used the lack of clerical help to handle the important transaction of weighing is no longer a handicap.

Toledo Scales enable the packer and meat handler to put *automatic accuracy* into every weighing operation and at points where the weighing can be done most conveniently and satisfactorily. Wherever they are placed and used they safeguard profit in the handling of these high-priced, small-margin products.

The almost unlimited adaptability of Toledo Industrial Scales makes them applicable to many intricate measurement and production-control problems.

To modernize your weighing operations the first step is an investigation by Toledo Scale Engineers. This costs you nothing; it may save you much.

**Toledo Scale Company, Toledo, Ohio**  
**Canadian Toledo Scale Co., Limited, Windsor, Ont.**  
*Manufacturers of Automatic Scales for Every Purpose*  
 Service Stations in 106 Cities in the United States and Canada

**TOLEDO**  **SCALES**  
 NO SPRINGS HONEST WEIGHT



# United Dressed Beef Company J. J. Harrington & Company

## CITY DRESSED BEEF, LAMB AND VEAL

**Packer Hides, Oleo Oils, Stearine, Cracklings,  
Stock Food, Tallows, Horns, and Cattle  
Switches, Pulled Wool and Pickled Skins**

43RD AND 44TH STREETS  
FIRST AVE. AND EAST RIVER

**NEW YORK CITY**

TELEPHONE MURRAY HILL 2300

## JOHN J. FELIN & CO., Inc.

4142-60 GERMANTOWN AVENUE  
PHILADELPHIA

PORK AND BEEF PACKERS AND SAUSAGE MANUFACTURERS  
PHILADELPHIA SCRAPPLE IN SEASON  
NEW YORK BRANCH, 407-9 W. 13th STREET

1874

## BOYD, LUNHAM & CO.

### PACKERS and LARD REFINERS

1925

Office  
208 So. La Salle Street

CHICAGO, ILL.

Packinghouse  
Union Stock Yards

## CORKRAN, HILL & CO.

BEEF AND PORK PACKERS

Dressed Beef, Butter, Cheese, Eggs and Butterine

PACKING HOUSE AND GENERAL OFFICES, Union Stock Yards, BALTIMORE, MD. City Market 221-27 S. Howard St.

## E A S T E R B R A N D

Meat Food Products

25 Metcalf St.

THE DANAHEY PACKING CO.

Buffalo, N. Y.

## EAST SIDE PACKING CO., East St. Louis, Ill.

### Pork and Beef Packers

EXPORTERS AND SHIPPERS OF STRAIGHT AND MIXED CAR LOADS OF BEEF AND PROVISIONS  
F. C. ROGERS, 431 W. 14th St., New York City; 267 N. Front St., Philadelphia, Pa., Representative

## PITTSBURGH PROVISION & PACKING CO.,

### BEEF AND PORK PACKERS

Union Stock Yards  
PITTSBURGH, PA.

MANUFACTURERS OF  
Oleo Oils, Oleo Stearine, Tallow, Greases, Beef Casings, Fertilizers, etc.  
Crescent Brand Hams, Lard, Breakfast Bacon All Our Products are U. S. Government Inspected  
THE CELEBRATED BRAND IRISH HAMS AND BREAKFAST BACON



## The Independent Packing Company

Forget-Me-Not  
Brand

PURE LARD

Branch Offices—Produce Exchange, New York; 113 State Street, Boston; 31 North John Street, Liverpool, England

Union Stock Yards, Chicago  
Beef and Pork Packers and Provisioners  
Curers of Finest and Select Brands  
HAMS AND BACON

Manufacturers of  
Sausages and Specialties  
of all kinds

**Sausage  
Meats**

**Quality**  
**HARRY MANASTER & BRO.**  
1018-1032 W. 37th Street, CHICAGO, ILL. U.S. Yards

**Service**

**Beef  
Cuts**



## ALLIED PACKERS

INCORPORATED

CHICAGO, ILL.  
U. S. PLANTS

Western Packing & Provision Co., Chicago, Ill.

Parker Webb Co. .... Detroit, Mich.	F. Schenk & Sons Co. .... Wheeling, W. Va.
Chas. Wolff Packing Co. .... Topeka, Kans.	W. S. Forbes & Co., Inc. .... Richmond, Va.
Klinck Packing Co., Buffalo, N. Y.	

CANADIAN PACKING COMPANY PLANTS

Toronto	Montreal	Hull	Peterboro
We solicit your carload inquiries on			

Pure Lard	Sweet Pickled Meats	Neutral Lard	Tankage
Fresh Meats	Barrelled Pork and Beef	Lard Substitute	Sausage and Casings
Dry Salt Meats	Trimming	Hides	Tallow and Greases

Allied Packers Inc.  
APPETIZING FOODS



foods of  
Unmatched  
Quality

ESSKAY

QUALITY

Hams, Bacon, Lard, Sausage  
SOUTHERN ROSE COMPOUND


The Wm. Schluderberg-T.J. Kurlde Co.

Meat Packers                      Baltimore, Md.

## HEIL PACKING CO.

ST. LOUIS

Complete Line of Pork Products    Hams, Bacon, Lard



HAMS  
BACON  
LARD  
AND  
SAUSAGE

## ARNOLD BROS.

INCORPORATED

### Packers

656-666 West Randolph St., Chicago

DETROIT    Sullivan Packing Company    MICHIGAN

PRODUCERS OF

Cadillac    Hams    Bacon    Sausage    Lard

CARLOAD SHIPPERS OF DRY SALT, GREEN AND PICKLED MEATS

## St. Louis Independent Packing Co.

Mixed Cars Beef, Pork, Sausage & Provisions

We own and operate S. L. I. X. Refrigerators and Tank Cars

Branch House: PITTSBURGH, PA.                      Main Office and Packing House: ST. LOUIS.

Eastern Representatives: Boston, C. E. Dorman; New York, L. M. Christian and W. B. Cassell & Co.; Baltimore, W. B. Cassell Co.

## J. T. McMILLAN COMPANY, St. Paul Minn.

### PACKERS AND PROVISION DEALERS

Write or wire us when you wish to buy the finest quality of Lard or S. P. Meats

## George Kern, Inc.

Manufacturers of

### High Grade Bologna, Sausages, Hams, Bacon, Pure Lard

### Wholesale Provisioners

344-352 West 38th Street  
NEW YORK CITY

"None Better  
in the Country"



**Shafer & Company**

Lombard St. from 5th to 8th  
BALTIMORE, MD.  
Howard R. Smith, President

**FIDELITY**

BRANDS OF

HAMS BACON  
LARD SAUSAGE

SURELY SATISFY

PIGS' FEET in glass jars  
Wonderful Sellers

Made by

**T. M. SINCLAIR & CO., Ltd.**

Cedar Rapids, Iowa

BRANCH HOUSES—

520 Westchester Ave. 81 South Market St.  
New York Boston, Mass.  
Portland, Ore. Chicago, Ill. Seattle, Wash.

**Oscar Mayer & Co.**  
Packers

*Approved*

HAMS - BACON  
LARD - SAUSAGES

"Unusually Good"

Chicago Washington Madison  
New York Boston Milwaukee

**Brennan Packing Co.**

**PORK PACKERS**

**Quality Our Hobby**

Write or Wire Us for Prices

Cor. Thirty-Ninth St.  
and Normal Ave.

U. S. YARDS  
CHICAGO

**Wilmington Provision Co.**

Wilmington, Delaware

Slaughterers of

Hogs, Cattle, Lambs, Calves

Manufacturers of

**Fine Sausage**

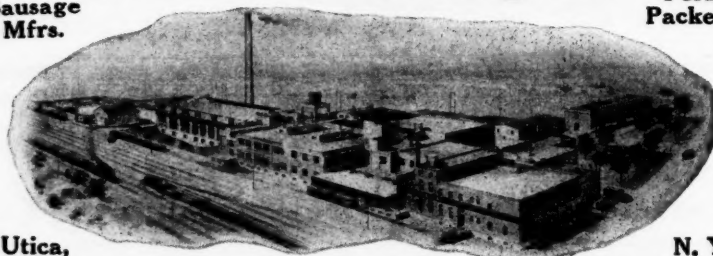
U. S. Government Inspection



**C. A. Durr Packing Co.**

Sausage  
Mfrs.

Pork  
Packers



Utica,

N. Y.

**GUGGENHEIM BROS.**

CHICAGO, ILL.

U. S. YARDS

**Dressed Beef**

High Grade Boneless Beef Cuts—Sausage Materials and Beef Hams

BARREL BEEF — CASINGS, ETC.

—Export—

**J. S. HOFFMAN COMPANY, Inc.**

EXPORTERS—IMPORTERS

**CHEESE - SAUSAGE - CANNED MEATS**

CHICAGO

WE HAVE BUILT OUR REPUTATION ON:—QUALITY AND PRICE

NEW YORK

The J. & F. Schroth  
Packing Co.  
Cincinnati, Ohio

**FOUNTAIN  
1871 BRAND 1925  
PRODUCTS**

Carload Shippers of  
Green, Sweet Pickle and  
Dry Salt Meats

They Sell on Sight  
Frankfurters  
Corned Beef Boiled Ham  
Head Cheese Meat Loaf  
Tongue, Bacon, Bolognas

**Otto Stahl's**  
"Ready to Eat Meats"

*Delicious!*

Delicatessens—Meat Markets—Food Shops Served  
3rd AVE. AT 127th ST., NEW YORK





# JACOB DOLD PACKING CO.

*Packers and Provisioners*



**NIAGARA  
HAMS AND BACON  
WHITE ROSE PURE LARD**

A Full Line of Packing House Products  
Animal, Poultry Foods and Fertilizer

Buffalo

Wichita

Omaha

Liverpool



## ASK THEM!

ONE HUNDRED of the leading packers and wholesalers of the Middle West, East and South are selling HAMMOND'S



## MISTLETOE—KO-KO

and other brands of

**Oleomargarine**

*Let us refer you to some of them—they can tell you interesting things about the possibilities of our line*

**The G. H. Hammond Co.**

**CHICAGO, ILL.**

**Paradise**

Brand

Hams Bacon Lard

**Theururer-Norton Provision**

Company

CLEVELAND

**Packers**

OHIO

**WHITE LILY BRAND HAMS AND BACON**

*"Try 'em—they're different"*

**DUNLEVY-FRANKLIN COMPANY, PITTSBURG, PA.**

## KINGAN & Co.

### PORK and BEEF PACKERS

Producers of the Celebrated  
**"RELIABLE"**  
 Brand  
**HAMS—BACON—LARD**

Main Plant at  
**INDIANAPOLIS, INDIANA**

Branches at  
 NEW YORK, N. Y. PHILADELPHIA, PA.  
 SYRACUSE, N. Y. HARRISBURG, PA.  
 JACKSONVILLE, FLA. PITTSBURGH, PA.  
 TAMPA, FLA. BALTIMORE, MD.  
 RICHMOND, VA. WASHINGTON, D. C.  
 NORFOLK, VA. COLUMBUS, O.  
 ATLANTA, GA. LOS ANGELES SAN FRANCISCO



### From the very Center of the Hog Belt of Iowa

Located as we are, in the center of the corn and hog belt of Iowa, enables us to put into

**Decker's IOWA Pork Products**

that delicious tenderness and flavor for which Iowa Porkers have become world-famed, and there's the secret of the supreme goodness of Decker's Iowa Hams, Bacons and pure leaf lard.

We solicit inquiries from carload buyers of all green and cured cuts.

**JACOB E. DECKER & SONS**  
 MASON CITY IOWA

## ARBOGAST & BASTIAN COMPANY

WHOLESALE SLAUGHTERERS OF

**CATTLE, HOGS, SHEEP AND CALVES**  
**MEAT PACKERS and PROVISION DEALERS**

U. S. GOVERNMENT INSPECTION

ALLENTOWN, PA.

## The Columbus Packing Company



### Pork & Beef Packers

Columbus, Ohio  
 Seven Schenk Bros., Managers

*Brightwood*

### COOKED HAMS

None Better  
**SPRINGFIELD**  
**PROVISION COMPANY**  
 BRIGHTWOOD, MASS.

## HATELY BROTHERS COMPANY

CHICAGO

**PURE LARD AND MEATS FOR EXPORT**



### GREENWALD PACKING CORPORATION

BALTIMORE, MD.

*Dependable Brand Products*

Beef Lamb Veal Sausage  
 Cooked Hams Chipped Beef Lard Cooked Tongues

## HETZEL & COMPANY



PACKERS

1737-1815 LARRABEE STREET.

CHICAGO

TELEPHONE  
 LINCOLN 7110  
 PRIVATE EXCHANGE  
 BKA DEPARTMENT

ESTABLISHED 1845

## The Layton Company

*Pork Packers & Curers  
 of Choice Selected*

### Hams and Bacon

and Renderers of

Guaranteed Pure Lard  
 Quality Our Hobby for 80 Years  
 Milwaukee, Wisconsin.

## C.F. Vissman & Co., Inc.

Louisville, Ky.

**Dressed Beef  
 Derby Brand**

**Hams  
 Bacon  
 Lard**

**Straight and Mixed Cans**  
 Green or Cured Meats

## A. H. March Packing Co.

### Pork Packers

ASK FOR THE Celebrated Diamond A. H. M. Brand  
 Hams, Bacon and Lard Known Since 1873 BRIDGEPORT, PA.

## John P. Squire & Company

Established 1842

### Pork Packers

NEW YORK OFFICE  
 211 Produce Exchange

P. O. Box 5325  
 BOSTON, MASS.

PACKING HOUSES  
 Cambridge, Mass.

## CHICAGO PACKING COMPANY, Packers

Union Stock Yards, Chicago, Ill.

Beef Department in personal charge of **GEORGE COOK**

<h1 style="margin: 0;">HORMEL</h1> <h2 style="margin: 0;">GOOD FOOD</h2>	
<p><b>PORK, BEEF and VEAL</b></p>	<p><b>AUSTIN, Minnesota</b></p>
<p><small>A Full Line of Fresh and Dry Sausage.</small></p>	

## Choice City Dressed Pork Products

OUR city dressed pork products include all Fresh Pork Cuts, Boiled Ham, Sausage, Supreme Ham and Bacon. For high uniform quality, these products are excelled by none.

### JOSEPH STERN & SONS

Branch of the North American Provision Company  
616 West 40th Street, New York City

**F. G. VOGT & SONS, Inc.** Philadelphia, Pa.

*Packers of Highest Quality Pork Products*

Pure Refined Lard: VOSCO and VALIANT Brands



## The Cudahy Packing Company U.S.A.

CHICAGO   OMAHA   KANSAS CITY   SIOUX CITY   LOS ANGELES   SALT LAKE   WICHITA

### Puritan Hams—Bacon—Lard

1864

### LOUIS PFAELZER & SONS, Inc.

1925

UNION STOCK YARDS, CHICAGO, ILL.

Shippers of Straight and  
Mixed Car Loads Beef,  
Pork, Lamb and Provisions

DOMESTIC and EXPORT

We specialize in Boneless Meats  
and Beef Cuts.  
"Sun" Brand Hams, Bacon and Lard

**CONSOLIDATED DRESSED BEEF CO.,** STOCK YARDS PHILADELPHIA  
30th and Race Sts.  
**CAR LOTS SHIPPED TO ANY PART OF THE U. S.**

We Invite New York and New Jersey butchers to visit us. Philadelphia is only two hours from New York

## The Rath Packing Co., Waterloo, Iowa

*Pork and Beef Packers*

BLACKHAWK HAMS AND BACON

STRAIGHT AND MIXED CARS OF PACKING HOUSE PRODUCTS

**KREY** BEEF AND PORK PACKERS **ST. LOUIS, U. S. A. KREY**  
X-RAY BRAND—HAMS-BACON-LARD

EXPORTERS-SHIPPERS of MIXED CARS-PORK, BEEF & PROVISIONS, FANCY SAUSAGE

Cable Address: KREY, St. Louis. Eastern Representatives: Boston, J. R. POOLE CO.

## C. A. Burnette Co.

827-839 W. 22nd St., Chicago, Ill.

*Car or Barrel Lots Solicited*

## Quality

Sausage Material, Beef Hams  
Beef Cuts, All Grades





## Hams Bacon Lard

ESTABLISHED 1884

Dry Salt Meats  
Green Meats  
Sweet Pickled Meats

MILLER &amp; HART, Chicago

## The E. KAHN'S SONS CO.

Beef and Pork Packers

### "American Beauty" Ham Bacon Lard

Car-load shippers of  
Fresh Dressed Beef  
and Calves

Send us your inquiries

Cincinnati, Ohio

Boneless Beef and Veal  
CAR LOTS BARREL LOTS



742-44 W. 45th Street  
CHICAGO

Price Quality Service

## T. T. KEANE CO.

Washington  
Dressed Beef

General Offices: Hotel Supplies:  
619-621 B. St., N. W. 618 Penn Ave., N. W.

Washington, D. C.

Abattoir, Benning, D. C.

## CONRON BROS. COMPANY

One of Greater New York's  
Largest Distributors of

### Dressed Meats Provisions

Dressed Poultry,  
Butter, Eggs, Etc.

Railroad facilities for unloading cars  
directly into our houses

If You Are Shipping the Goods We  
Handle Get in Touch With Us

Manufacturers of  
High Grade Provisions

Under U. S. Government Supervision  
U. S. Inspection No. 1009

### Ridgefield Brand

Ham, Bacon, Sausages and Lard

Packing House:  
643 to 645 Brook Avenue, Bronx

West Harlem Market:  
12th Ave. & 131st St., Manhattan

Cansevoort Market:  
10th Ave., 13th to 14th Sts.,  
Manhattan

Hotel, Steamship & Cut Meat Dept.:  
447-449 W. 13th St., Manhattan

Fort Greene Market:  
189-191 Ft. Greene Place, Brooklyn

General Offices:

40 Tenth Ave., New York

## Cross, Roy, Eberhart & Harris

Postal Telegraph Building

CHICAGO, ILL.

## Brokers

Established 1893

### Provision Dept.

Handled by practical men in packing-  
house buying and selling

A. E. Cross

Lacy J. Lee

E. L. Roy

Z. K. Waldron

A. L. Eberhart

E. L. Hicks, Jr.

### Grain Dept.

Siebel C. Harris

Specializes on "Hedging" and  
"Spreading" business

MEMBERS:

Chicago Board of Trade  
Minneapolis Chamber of Commerce  
Winnipeg Grain Exchange  
New York Produce Exchange  
Duluth Board of Trade

OWNERS AND OPERATORS OF

## White City Provision Co.

A modern curing and storage warehouse

## Real Sausage Co.

2710, 2712, 2714 Poplar Avenue Chicago, Ill.

High Grade Provisions, Sausages,  
Bolognas, Pickled and Smoked Meats

Telephone Victory 7200  
Private Exchange  
all Departments

## CONSOLIDATED RENDERING COMPANY

General Office

40 North Market Street

Boston, Mass.

MANUFACTURES TALLOW, GREASE, OLEO OIL AND STEARINE  
DEALERS IN HIDES, SKINS, PELTS, WOOL AND FURS

## EMIL KOHN, Inc.

Office and Warehouse:

407 East 31st Street

NEW YORK, N. Y.

Caledonia 0113-0124

Ship us a small Consignment and see  
how much better you can do. Results  
Talk! Information gladly furnished.

## Calfskins

Quality Fair Price



Sausage  
and  
Ready to Eat Meats

## J. M. Denholm Bros. & Co.

Beef and Pork Packers

Manufacturers of the Famous Keystone

Hams, Bacon and Lard

PITTSBURGH, PA.

## The International Provision Co.

PACKERS AND EXPORTERS OF

### FINE PROVISIONS

33 to 43 Degraw St., BROOKLYN, N. Y.  
Cable Address, Hazelyork, Brooklyn

## We Solicit Direct Representation of American Packers

**DANIEL LOEB**

Established 1832.

**ROTTERDAM (HOLLAND)**

Cable Address:—LOEB.

Commission merchants and importers of Oleo Oil, Oleo Stock, Neutral Lard, Pure Lard, Choice White Hog-grease, D.S. Meats and further Packinghouse Products and Provisions.

**Quick Sales—Quick Returns**

## VINCENT & CO., INC.

**Brokers**

Specializing Carload Lots  
**Packinghouse Products**

Wire us your offerings

**JACKSONVILLE, FLA.**

## JAMES KNOWLES

**Broker**

*Provisions and all  
Packing House Products*

20 Blackstone St., **BOSTON** Cross Code

## Fred B. Carter

**BROKER**

**Packing House Products**

24 So. Delaware Ave.  
Philadelphia, Penna.

## H.P. HALE CO., BROKERS

**BEEF and PORK**

**PACKING HOUSE PRODUCTS**  
126 STATE ST. BOSTON, MASS.

## H. C. ZAUN

**BROKER IN**

**PORK AND BEEF PRODUCTS**

Consignments Receive Prompt Attention  
410 PRODUCE EXCHANGE NEW YORK

Cable Address BYDUCTSO.

**Packing House By-Products Co., Inc.**

40 Rector Street, New York  
**Tallow, Grease, Hair, Horns,  
Hoofs, Bones, Tankage,  
Rough Ammoniates**

**MASON HARKER CO.,  
Inc.**

*"Cincinnati Tallow and Grease Exchange"*  
**Brokers**

**Tallow, Grease, Soap Oils, Glycerine  
Barrels, Drums**  
Offerings and inquiries solicited.

## W. P. Battle & Co.

**Cotton Seed Products**

57 & 58 PORTER BLDG.

**Memphis, Tenn.**

## F. C. ROGERS

**BROKER**

## Provisions

**Philadelphia Office:**  
**Ninth & Noble Streets**

**New York Office:**  
**431 West 14th Street**

## ARTHUR DYER

**BROKER**

**318-320 Produce Exchange  
New York, N. Y.**

**Specialties:** All packing house product; all  
canned goods.

**Codes:** Armsby's Cross.

**Territory Covered:** New York City and ad-  
jacent.

**References:** Anyone and everyone who knows  
me: Battery Park National Bank.  
Established twenty years and, like Johnnie  
Walker, still going strong. On the base for  
more business of the straight, clean-hitting  
style. No curves or spit balls or anything  
of that sort.

## Chas. D. Kouterick

**Inc.**

**BUYERS and SELLERS**

Cracklings	Tallow
Tankage	Blood
Greases	Bones

23 Beaver Street  
New York

## GEO. H. JACKLE

**BROKER**

**40 Rector St. NEW YORK**

Tankage	Blood
Liquid Stick	Bones
Bone Meal	Hoofs
Cracklings	Horns

Let Me Sell Your By-Products  
for You

Codes: Cross Bantleys A. B. C.; Cable  
Address "THOS. HANLEY";  
Phones: Yards 1414, Yards 1515.  
U. S. REPRESENTATIVES OF  
G. VAN GELDER & CO.,  
AMSTERDAM

## T. E. HANLEY & SONS

## Sausage Casings

Including  
**Weasands and Bladders**

Try "Hanley's Special"  
**Sausage Binder**

Office and Factory:  
40th and Packers Avenue  
UNION STOCK YARDS

**Chicago, Ill.**

Wire or Write Your Offerings and Inquiries

## Hog Hair Bought

by  
**WILKINS BROS.**

2401 Frederick Avenue  
**Baltimore, Md.**

Mail us samples with lowest quotations.

## The Horn & Supply Co.

Leominster, Mass.

**Horns, Hoofs, Horn Tips and Waste**  
Dealers in  
Manufacturers of  
Pressed Horn and Hoof

WIRE

PHONE

**D. GECK, Inc.**

80 Maiden Lane, NEW YORK Phone John 1519

We intend to become the largest handlers of  
**CRACKLINGS AND TANKAGE  
TALLOW AND GREASES**  
in these United States. Watch us grow.

## Do you make Sausage?

DAILY IMPORT DATA } ON CASINGS  
SEMI-WEEKLY MARKETS }

Published by Manifesta Service Co.,  
P. O. Box 1250, City Hall Sta., New York City.

## Smoking and Cooler SAWDUST

Any Quantities & Deliveries  
**SAWDUST SALES COMPANY**  
19th & Clearfield Sts., Phila., Pa.

## Thomson & Taylor Company

**Recleaned Whole and Ground  
Spices for Meat Packers**

CHICAGO, ILLINOIS

## The National Provisioner

**\$5.00 per year to foreign countries  
\$3.00 per year in U. S. A.**

**KAESLIN BROTHERS**

Designers and Manufacturers of  
**Packing House Equipment  
and Overhead Track Systems**

**Killing Floor Equipment  
Sausage Machinery  
Butcher Supplies  
Smoke and Steam Houses  
Cages and Trolleys  
Scales and Conveyors**

30-32 W. West Street  
**Baltimore, Md.**

## REFRIGERATING WORLD

is the recognized authority on the practical and technical phases of the ice, cold storage and mechanical refrigerating industries.

**PRACTICAL PROBLEMS DEPARTMENT** of special interest to the operating engineer; articles, illustrated, appear each month, written by the engineer for the engineer.

Practical problems on operation, selling, new machinery, new installations, etc., appeal to every branch of the trade.

**Subscription \$2.00**

Sample copy furnished on request.

## Refrigerating World

233 Broadway  
New York City

## Classified Advertisements

### For Sale

#### Pork Tenderloins

For sale, pork tenderloins. Always on hand. Prices on request. Bernard S. Pincus, 454 North American Street, Philadelphia, Pa.

### Business Opportunities

#### Chance for Packer with Capital

Old established packing company in Pacific Northwest, splendidly equipped with new and modern plant and U. S. government inspection, with fine territory for raw material and finished product, could use \$100,000 to \$150,000 for expansion purposes. Executive position could be arranged for competent party with required capital. W-792, The National Provisioner, 15 Park Row, New York City.

#### The National Provisioner

**\$3.00 Per Year in U. S. A.**

#### Write us for information and prices on

**H. & H. Electric Back Fat Splitter**

**United Improved Sausage Molds**

**H. & H. Electric Scribe Saw**

**Calvert Bacon Skinner**

**Adelmann Ham Boilers**

**Jelly Tongue Pans**

**Maple Skewers**

**Knitted Bags**

**Beef Calf**

**Sheep Ham**

### Best & Donovan

332 South Michigan Blvd.  
Chicago, Ill.

### Plants for Sale

#### Receivers' Sale

NOTICE IS HEREBY GIVEN, That the undersigned receivers of Wisconsin Packing Company, of Wausau, Wisconsin, offer for sale, pursuant to the order of the Court, and will receive sealed bids on or before the 10th day of April, 1925, for the packing plant and equipment, consisting of approximately nineteen acres of land in the city of Wausau, Wisconsin, upon which there is situated and which includes a modern and up to date packing plant, with side-track facilities, suitable for meat packing purposes, sausage factory, cold storage plant, condensary, etc. The property is open for inspection by parties interested, by appointment. Complete information obtainable from the undersigned, if requested. Bids must be accompanied by certified check equal to 5 per cent of the amount bid.

Dated this 4th day of March, 1925.

GEORGE J. LEIGHT & J. D. CHRISTIE,  
Wausau, Wisconsin.

Receivers of Wisconsin Packing Co.  
A. W. PREHN, Attorney.

#### City Abattoir for Sale

A portion of block 9 in plan 2663-K, Calgary, Alberta, Canada, containing 3 acres, more or less, referred to in Certificate of Title No. 30-A-28; about 2 miles from center of city in the vicinity of Nose Creek.

Main building 3 stories, brick veneer on concrete wall 12 feet high; size 98x66 ft. and 40 ft. in height; laminated floorings; roofed with tar and gravel. At southwest corner, 2-story lean-to of frame and metal, 9x24x20 ft. for office and stairway. On ground floor, 2 hide and gut rooms and two refrigerating rooms. On first floor, killing room, two chilling rooms and two refrigerating rooms; runway on southeast side of building for cattle and hogs.

Brick and brick veneer building to south of main building, with boiler and refrigerating plant 40x63x20 ft. high. East of main building, frame 1-story shack 16x12 ft., and a good stable, frame and partly metal-clad, 26x36 ft., with loft above.

Wooden corrals and pens with plant. Machinery consists of boiler 60x16 ft., duplex feed pump and parts. Ten-ton vertical twin cylinder ammonia compressor and 30 H. P. motor liquid and steam piping, well pump and motor.

The plant is of first-class construction and is in good condition.

Offers to purchase to be received by L. F. Clarry, K. C., Master-in-Chambers, Court House, Calgary, until 12 o'clock noon on Monday the 13th day of April, 1925.

TERMS—Five per cent cash with tender; 5 per cent on acceptance of tender; 15 per cent in 60 days without interest; balance in equal payments in 6, 12 and 18 months, interest 8 per cent.

For full information apply at office of L. W. Brockington, City Solicitor, City Hall, Calgary, Alberta, Canada.

No tender less than \$34,000.00 will be considered.

No tender necessarily accepted, and all checks must be accepted. Standing conditions of sale to apply.

Dated the 11th day of March, A. D., 1925.

A. G. A. CLOWES,  
Clerk in Chambers.  
L. F. CLARRY.



# WANTED AND FOR SALE

Advertisements under this head \$2.00 per inch per insertion. Remittance must accompany order.

## Plants for Sale

### Meat Market

For sale, first-class meat market in the business center of Davenport, Iowa. Long established and doing good business. Will sell cheap if taken at once. Good opportunity for some one. FS-833, The National Provisioner, Old Colony Bldg., Chicago, Ill.

### Modern Sausage Factory

Money making, modern sausage factory, with wonderful future, for sale at a very reasonable price. O. F. Rustad, Sherman Hotel, St. Paul, Minn.

### Plant for Sale or Lease

Completely equipped packing plant in perfect condition, ready to operate; 35 miles from St. Paul. Write W. H. Casey, New Richmond, Wis.

### Sausage Factory

For quick sale, modern and complete sausage factory, 25,000 lbs. weekly. Ice machines, coolers, low labor cost. Doing nice meat and provision business. Quick freight service from Chicago. Terms, cash. Real bargain. Lease on building may be negotiated. Moderate amount cash. Supply references in writing. FS-838, The National Provisioner, Old Colony Bldg., Chicago, Ill.

### Wholesale Produce House

For sale, produce house, fully equipped. Located in heart of Minneapolis wholesale district. Equipment consists of 10-ton York ice machine, 15 steel poultry batteries and all other equipment necessary for operating large business. Three floors and full basement, approximately 15,000 square feet of floor. Best refrigerator in town. Have ten years lease with an option on buying property at very small figure. Give this your attention if interested. It will be worth your while. For further particulars wire or write A. L. Gainer, 3410 Third Ave., South, Minneapolis, Minn.

### Middle West Plant

For sale, well established packing plant, doing large business. Located in middle west; best live stock producing state. All latest equipments in machinery and cold storage. Good land to produce hay and corn; plenty of water. Near two railroads with best shipping facilities. Great future for men who know live stock and butchers' business. Present owners wish to retire. FS-847, The National Provisioner, Old Colony Bldg., Chicago, Ill.

## Equipment for Sale

### Freezing Tanks

Freezing tanks for sale; 15-ton raw water tank, \$2,500; 10-ton raw water tank, \$1,500. Used three months. Charles Jacobowitz, 1382 Niagara Street, Buffalo, N. Y.

## Equipment for Sale

### Pork Packing Machinery

For sale, Enterprise chopper, No. 166, complete with knives and plates, also pigs' foot cleaner, both in good condition. New Ethmold bone and tooth remover in perfect condition. FS-844, The National Provisioner, 15 Park Row, New York City.

### Rendering Tanks

For sale, two new jacketed (staybolted) rendering tanks, 3'6" diameter by 11'6" long, concave head with 11"x15" manhole, cone bottom with drop door, \$600 each. F. O. B. Jersey City, FS-723, The National Provisioner, 15 Park Row, New York.

### 350-H. P. Engine

For sale, 350 horse-power Bass Corliss Compound condensing engine; 48-in. stroke, 14-in. high-pressure cylinder; 26-in. low pressure cylinder. Condition good. Price reasonable. Lowell Rendering Co., Lowell, Mass.

### Lard and Grease Press

For sale, reasonable, practically new 150 ton lard and grease press made by Hydraulic Press & Mfg. Co. of Mt. Gilead, Ohio. Joseph Beste & Son, 707 South Market St., Wilmington, Dela.

### Tallow Drums

We have a large accumulation at Cincinnati consisting of 55 gal. 16 gauge tallow and grease drums. Best offer takes them. Mason Harker Co., Inc., Cincinnati, Ohio.

### Lard Roll and Curb Press

For sale, twin lard roll, size of rolls is 18-inch in diameter and 4 ft. in length, fitted for direct expansion; also hydraulic curb press, diameter of curb, 33 inches. Both in good condition. United Home Dressed Meat Co., Altoona, Pa.

### Melter, Dryer, and Evaporator

For sale, quick fat melter for dry rendering, new.

One 4 foot and one 5 foot vertical dryer, new.

Swenson evaporators, good condition, large and small.

Filter presses and other good used equipment.

Some real bargains.

FS-859, The National Provisioner, Old Colony Bldg., Chicago, Ill.

## On This Page!

Right now you are likely to find just what you are looking for whether it be a man, machine or job.

## Men Wanted

### Plant Superintendent Wanted

Experienced and capable man familiar in hog killing and pork packing in its many departments, sausage, inedible, etc. Splendid opportunity for man to connect with live eastern packing company building large new plant. Give details of experience and reference. Communications will be held confidential. W-857, The National Provisioner, 15 Park Row, New York City.

### District Sales Manager

Wanted, several experienced salesmen with more than the average sales ability as district sales managers for Jim Vaughan, The New Electric Meat Cutter, Vaughan Company, 730-40 N. Franklin Street, Chicago, Ill.

## Positions Wanted

### Wants a Foreman's Position

Position wanted as foreman. Have had 15 years experience in hog killing and cutting departments. Practical in all details of economical production and up-to-date systems. Capable of taking charge of any size hog killing and cutting department. W-850, The National Provisioner, Old Colony Bldg., Chicago, Ill.

### Switchboard Operator

Wants situation. Alert, aggressive, college education, fluent typist, seven years experienced packing industry. Furnish best of references. W-806, The National Provisioner, Old Colony Bldg., Chicago, Ill.

### Purchasing Agent-Manager

Young man, 35 years of age, with 15 years packinghouse experience as purchasing agent and office manager, wants position with growing concern. Can install practical systems. \$300.00 per month. First-class references. W-855, The National Provisioner, Old Colony Bldg., Chicago, Ill.

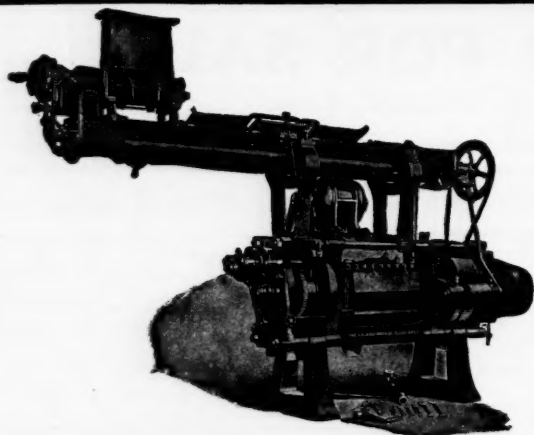
### To Manage Small Plant

Situation wanted, as manager or superintendent of small packing plant in central states. Twenty years experience, thoroughly familiar with manufacturing, sales, plant and office accounting and handling of men. Well educated; best references; aggressive and can get results. W-853, The National Provisioner, Old Colony Bldg., Chicago, Ill.

### Do You Need Plant Doctor?

Do you have trouble in operating your plant at a profit? Are your hams, bacon, lard and sausage better than your competitors? Are you taking care of your waste? Do you get all that is due you out of your plant? If not, I can do you a lot of good. Am well-known packing house superintendent. Will come to your plant for one, two or up to six months. Let me hear from you. W-856, The National Provisioner, Old Colony Bldg., Chicago, Ill.

**The National Provisioner**  
**\$3.00 Per Year in U. S. A.**



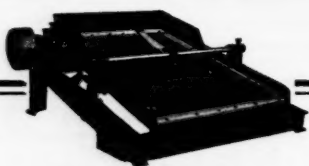
### More Profit in Cracklings

Cracklings made in the Anderson Crackling Expeller contain a higher percentage of ammonia and lower percentage of grease, and will therefore show a profit of approximately \$10 per ton over hydraulic-pressed cracklings.

Write for complete information

Manufactured by

**The V. D. Anderson Co.**  
1985 W. 96th Street Cleveland, Ohio



### Stedman's Rock-Shake-Tap Screen

*"The Screen You Needn't  
Clean"*

Ask for Bulletin 112

**Stedman's Foundry & Machine Works**  
Founded 1834  
Aurora, Indiana  
New York Office  
American By-Products Machinery Co.  
26 Cortlandt St., New York.

### New Southwark Curb Presses

For Fats, Tallow and Fertilizers, Etc.

**Two Column Quick Acting Presses**

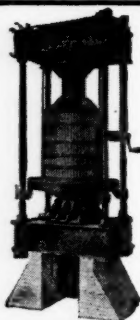
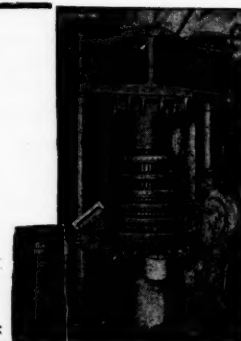
Write for Special Bulletin on Curb Presses

**SOUTHWARK**  
FOUNDRY AND MACHINE CO.  
PHILADELPHIA, PA.

100 E. South St.,  
Akron, O.

434 Washington Ave.  
Philadelphia, Pa.

343 S. Dearborn  
Chicago, Ill.



### Hydraulic Presses

FOR

**TANKAGE, LARD, TALLOW  
SHEEPSKINS and LEATHER**

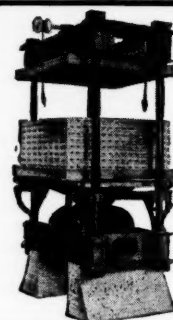
**PRESS SUPPLIES**

Racks, Cloth, Valves and Packings

Write for catalogue and prices

**Thomas-Albright Company**

11th and Jefferson Streets  
Goshen, Indiana

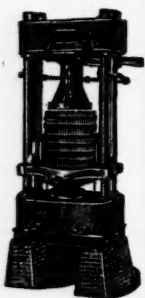


### SCRAP PRESS

60 to 900 Tons

At the top in Quality  
At the Bottom in Price  
Ask us about them

Dunning & Boschert Press Co., Inc.  
382 West Water St., Syracuse, N.Y., U.S.A.  
Established 1872



**DRYERS--EVAPORATORS--PRESSES  
RENDERING TANKS AND  
BY-PRODUCT MACHINERY**  
**THE AMERICAN BY-PRODUCTS MACHINERY CO.**  
26 Cortlandt St., New York

**The National Provisioner**  
\$3.00 Per Year in U. S. A.

### Kramer Patented Hog Dehairing Machines

Have Timed Conveyor Hog Control  
Capacities 50 to 1,000 Hogs per Hour

**L. A. Kramer Company**

111 West Jackson Blvd.

Chicago, Ill.

1868

**HAMLER** FABRICATORS OF STEEL PLATE  
FOR OVER SIXTY YEARS  
**BOILER AND  
TANK CO.**  
SEND DRAWINGS AND  
SPECIFICATIONS FOR PRICES  
CHICAGO-MINNEAPOLIS-ST. LOUIS-NEW YORK

1925

26 Cortland St.  
NEW YORK

6025 W. 66th Place  
CHICAGO

421 Fullerton Bldg.  
ST. LOUIS

# ALPHABETICAL INDEX TO ADVERTISERS

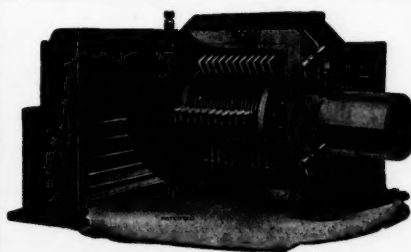
<b>A</b> —Acme Engineering Co. ....	70	Henschien & McLaren. ....	48	Packers Machinery & Equipment Co. ....	19
Airoblast Corporation. ....	9	Hetzl & Company. ....	62	Packhouse By-Products Co. ....	65
Allbright-Nell Co., The. ....	9	Higbie Salt Co. ....	18	Patent Casing Co. ....	17
Allied Packers, Inc. ....	59	Hill Manufacturing Co. ....	42	Paterson Parchment Paper Co. ....	18
American By-Products Machinery Co. ....	68	Hoffman Co., Inc., J. S. ....	60	Perrin & Co., Wm. R. ....	63
American Blower Co. ....	7	Hornel & Co., Geo. A. ....	63	Pfaelzer & Sons, Inc., Louis. ....	63
American Can Co. ....	16	Horn & Supply Co. ....	65	Pine & Munnecke Co. ....	48
American Casing Co. ....	16			Pittsburgh Provision & Packing Co. ....	58
Anders & Reimers. ....	48	<b>I</b> —Independent Casing & Supply Co. ....	16	Powers Regulator Co., The. ....	32
Anderson Co., The V. D. ....	10	Independent Packing Co. ....	58	Procter & Gamble Co., The. ....	36
Anderson Box & Basket Co. ....	10	International Harvester Co. of America. ....	64		
Arbogast & Bastian Co. ....	62	International Provision Co. ....	16		
Arctic Ice Machine Co., The. ....	44	International Raw Material Corp. ....	16		
Armour and Company. ....	20			<b>R</b> —Ramsbottom Hog Purchasing Co. ....	32
Arnold Bros., Inc. ....	59			Rath Packing Co., The. ....	63
Aspegren & Co., Inc. ....	35	<b>J</b> —Jackle, Geo. H. ....	65	Real Sausage Co., The. ....	64
Atmospheric Conditioning Corp. ....	44	Jamison Cold Storage Door Co. ....	45	Refrigerating World. ....	66
Auto Car Co. ....	11	Johns-Manville Co. ....	39	Rempe Company. ....	19
		Johnston, E. E. ....	39	Ridgway & Sons Co., Craig. ....	48
				Riley, Jr., C. W. ....	65
<b>B</b> —Backus, Jr., & Sons, A. ....	18			Rogers, F. C. ....	1st cover
Bangs, Berry & Terry. ....	38	<b>K</b> —Kaeslin Brothers. ....	66	Rohe & Brothers. ....	1st cover
Barber-Goodhue Co., A. H. ....	1	Kahn's Sons Co., E. ....	64		
Battelle & Renwick. ....	1st cover	Kalamazoo Boiler Co. ....	55	<b>S</b> —St. Louis Independent Packing Co. ....	59
Battle & Co., W. P. ....	65	Kalamazoo Tank & Silo Co. ....	10	San Francisco Salt Refinery. ....	14
Beckstein & Co. ....	16	Kalamazoo Vegetable Parchment Co. ....	14	Sander Mfg. Co. ....	—
Bell Co., The Wm. G. ....	53	Keane Co., T. T. ....	64	Sausage Mold Corporation. ....	1st cover
Berg Casing Co., J. H. ....	16	Keeley, Thos. F. ....	18	Sawdust Sales Co. ....	65
Berrigan, J. E. ....	16	Kennett-Murray. ....	39	Schludenberg, T. J. Kurlde Co., The Wm. ....	59
Best & Donovan. ....	66	Kern, Inc., George. ....	59	Schnieder Mfg. Co., Geo. J. ....	10
Blanton Co., The. ....	34	King & Co. ....	62	Schroth Packing Co., J. & F. ....	60
Borchmann & Stoffregen. ....	16	Knight & Son, Henry. ....	39	Squire & Company, Nolan Co. ....	38
Bott Brothers Mfg. Co. ....	12	Knowles, James. ....	58	Schweishelmer & Fellerman. ....	18
Boyd, Lunham & Co. ....	58	Kohn, Inc., Emil. ....	64	Shaffer & Co. ....	20
Brand & Sons, M. ....	16	Kouterick, Inc., Charles D. ....	65	Short Milling Co., J. R. ....	69
Brecht Co., The. ....	2nd cover	Koven & Brothers, L. O. ....	70	Sinclair & Co., Ltd., T. M. ....	60
Brecht Co., The. ....	17	Kramer, L. A. ....	68	Skipworth, E. W. ....	—
Brennan Packing Co. ....	60	Krey Packing Co. ....	63	Smith's Sons Co., John E. ....	8
British Casing Co. ....	17			Smoked Products Co. ....	12
Brookshire Cheese Co. ....	3	<b>L</b> —Lang, J. ....	16	Southwark Foundry and Machine Co. ....	68
Burnette Co., C. A. ....	63	Laudenslager, Inc., J. K. ....	55	Springfield Provision Co. ....	62
Burt & Co., M. P. ....	48	Layton Co., The. ....	62	Schwartz-Feaman-Nolan Co. ....	62
		Levi & Co., Inc., Berth. ....	15	Stahl, Inc., Otto. ....	60
<b>C</b> —California By-Products Co. ....	16	Levi & Company, Harry. ....	16	Stedman's Foundry & Machine Works. ....	68
Callahan & Co., A. P. ....	50	Link Belt Co. ....	44	Stern & Sons, Joseph. ....	63
Carter, Ferd B. ....	65	Livezey, John R. ....	55	Stevenson Cold Storage Door Co. ....	42
Casings Produce Co., Inc. ....	17	Livingston, S. H. ....	41	Sturtevant Mill Co. ....	69
Chatillon & Sons, John. ....	12	Loeb, Daniel. ....	65	Sullivan Packing Co. ....	59
Chemical & Engineering Co. ....	62	London, Midland & Scottish Ry. of G. B. ....	16	Superior Packing Co. ....	64
Chicago Packing Co. ....	62			Sutherland Paper Co. ....	—
Cincinnati Butchers' Supply Co., The. ....	11	<b>M</b> —McMillan Co., J. T. ....	59	Swenson Evaporator Co. ....	26
Cleveland Kleen-Kut Mfg. Co., The. ....	12	Manaster & Bro., Harry. ....	58	Swift & Co. ....	4th cover
Columbus Packing Co., The. ....	62	Manifest Service Co. ....	65		
Conron Bros. Co. ....	64	March Packing Co. ....	62	<b>T</b> —Taylor Instrument Co. ....	—
Consolidated By-Products Co. ....	16	Massachusetts Importing Co. ....	16	Theurer-Norton Provision Co. ....	61
Consolidated Dressed Beef Co. ....	63	Mathieson Alkali Works. ....	47	Thomas-Albright Co. ....	68
Consolidated Rendering Co. ....	64	Mayer & Co., Oscar. ....	60	Thomson & Taylor Co. ....	65
Cork Import Corp. ....	44	Mechanical Mfg. Co. ....	3rd cover	Toledo Scale Co. ....	57
Corkran, Hill & Co. ....	54	Miller & Hart. ....	64		
Cross, Roy, Eberhart & Harris. ....	64	Mono Service Co. ....	14	<b>U</b> —United Cork Co. ....	43
Cudahy Packing Co., The. ....	63	Morrell & Co., John. ....	—	United Dressed Beef Co. ....	58
		Morris & Co. ....	—	United States Can Co. ....	18
<b>D</b> —Danahy Packing Co. ....	58	Morrow Insulating Co., Inc. ....	44	United Steel & Wire Co. ....	12
Dashew, Leon. ....	48	Murphy Co., J. W. ....	39		
Davidson Commission Co. ....	62	Mutual Sausage Co. ....	64	<b>V</b> —Vilter Mfg. Co., The. ....	—
Davidson Co., M. T. ....	—			Vincent & Co. ....	63
Day Co., The J. H. ....	48	<b>N</b> —National Box Co. ....	1st cover	Vissman & Co., Inc., C. F. ....	62
Decker & Sons, Jacob E. ....	48	National Carton Company. ....	18	Vitrolite Co. ....	—
De La Vergne Machinery Co. ....	48	Neely, Roy L. ....	29	Vogt & Sons, Inc., F. G. ....	63
Dempsey, Frank L. ....	64	Nell & Company, B. F. ....	12		
Denholm Bros. & Co., J. M. ....	64	New York Butchers' Supply Co. ....	16	<b>W</b> —Westinghouse Electric & Mfg. Co. 4-5-70	—
Diamond Crystal Salt Co. ....	61	Nitrate Agencies Co. ....	18	Wheeling Corrugating Co. ....	29
Dold Packing Co., Jacob. ....	61	North Packing & Provision Co. ....	62	Whiting & McMurray. ....	38
Dubuque Steel Products Co. ....	61			Wilkins Bros. ....	65
Dunlevy-Franklin Co. ....	61	<b>O</b> —Omaha Packing Co. ....	—	Williams Patent Crusher & Pulv. Co. ....	60
Dunning & Boschert Press Co., Inc. ....	68	Oppenheimer & Co., S. ....	16	Wilmington Provision Co. ....	60
Du Pont De Nemours & Co., E. I. ....	60	Oppenheimer Casing Co. ....	16	Wirfs, E. J. ....	14
Durr Packing Co., C. A. ....	65			Woolson Spice Co. ....	17
Dyer, Arthur. ....	65	<b>P</b> —Pacific Coast Borax Co. ....	14	Wynantskill Mfg. Co. ....	17
		Packers' Architectural & Engineering Co. ....	48		
<b>E</b> —Early & Moor, Inc. ....	16			<b>Y</b> —York Manufacturing Co. ....	55
East Side Packing Co. ....	58			<b>Z</b> —Zaun, H. C. ....	65
Easton Engineering & Machine Co. ....	70				
Enterprise Mfg. Co. of Pa., The. ....	10				
Enterprise Stamping Co. ....	10				
Ettlinger & Co., Inc., M. ....	16				
<b>F</b> —Fairbanks, Morse & Co. ....	—				
Felin & Co., Inc., John J. ....	58				
Flash Co., The Edward. ....	36				
Ford Co., The. ....	—				
Fort Worth Laboratories. ....	—				
Frick Company. ....	—				
<b>G</b> —Gardner & Linberg. ....	48				
Geck, Inc., D. ....	65				
Gem City Boiler Co. ....	70				
General Box Co. ....	—				
General Motors Truck Co. ....	14				
Gloekler Co., Bernard. ....	62				
Greenwald Packing Co. ....	62				
Griffith Laboratories. ....	—				
Gruendler Patent Crusher & Pulv. Co. ....	60				
Guggenheim Bros. ....	60				
<b>H</b> —Hale Co., H. P. ....	65				
Hall, Lloyd A. ....	48				
Ham Boiler Corporation. ....	13				
Hamler Boiler & Tank Co. ....	68				
Hammond Co., G. H., The. ....	61				
Hanley & Co., T. E. ....	65				
Harker & Co., Mason. ....	65				
Hately Bros. Co. ....	62				
Heekin Can Co. ....	—				
Hell Packing Co. ....	59				

## STURTEVANT

### Macerator and Grinder

FOR

Bones and Carcasses,  
Butchers and Packers Refuse,  
Dry or Wet Rendering,  
Cracklings, Scrap, Tankage,  
Dry and Green Bone,  
Expeller Cake.



SPECIAL HAMMERS, CUTTERS AND GRATES to produce maximum outputs.  
"OPEN-DOOR" ACCESSIBILITY—belt driven or direct connected.  
Roller bearings, heat treated shaft, large feed opening.  
USED BY LARGEST PACKERS

**STURTEVANT MILL CO., HARRISON SQUARE BOSTON, MASS.**





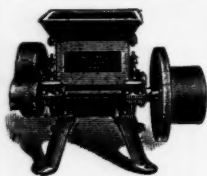
Galvanized Sheet Steel Car

**L. O. KOVEN & BROTHER**

154 Ogden Avenue Jersey City, N. J.

**Manufacturers of Special  
Steel or Monel Metal Cars**

Also

**Tanks Tables Sinks  
Chutes Flues**  
and other sheet metal specialties**The Wilson  
No. 14****Bone  
Crusher**for Fertilizer  
ManufacturersA very durable machine to be  
used with the**Dry Rendering Process**to crush beef scrap, crack-  
lings, dry and green bone.Capacity 10,000 to 14,000 lbs. per hour,  
weight 3,000 lbs., 30 horse power also  
smaller sizes.

Write for catalog and prices

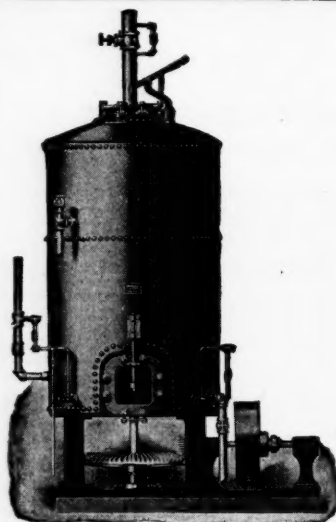
**Easton Engineering & Machine Co.**

Successor to Wilson Brothers

North Delaware Drive

**EASTON, PA., U. S. A.**

Dept. N

**The Acme  
Combination Sanitary  
Rendering  
and  
Drying Machine**The inner shell is corrugated  
which eliminates staybolts.The bottom heads are rein-  
forced by special construction  
which prevents sagging.The most efficient equipment  
on the market.

WRITE FOR BULLETIN No. 3

**The Acme Engineering Co.**

201 Beckel Bldg.,

Dayton, Ohio

**STOKERS****Builders of Mechanical Stokers  
for 36 years****Sales and Service Offices  
in All Principal Cities**

Address Nearest Office

Westinghouse Electric & Mfg. Co.  
So. Philadelphia Works, Philadelphia, Pa.**Fussing with Flues**Won't remedy the prob-  
lem of the dwindling  
coal pile and the steam-  
gauge that is slow to  
move up. You can clean  
the flues but they'll get  
clogged again—and al-  
ways at the wrong time.For steam requirements from  
1½ to 30 H.P., install GEM  
FLUELESS BOILERS and forget  
flues.

Send for Descriptive Bulletin 624

**The Gem City Boiler Co.**

Dayton

Established 1895

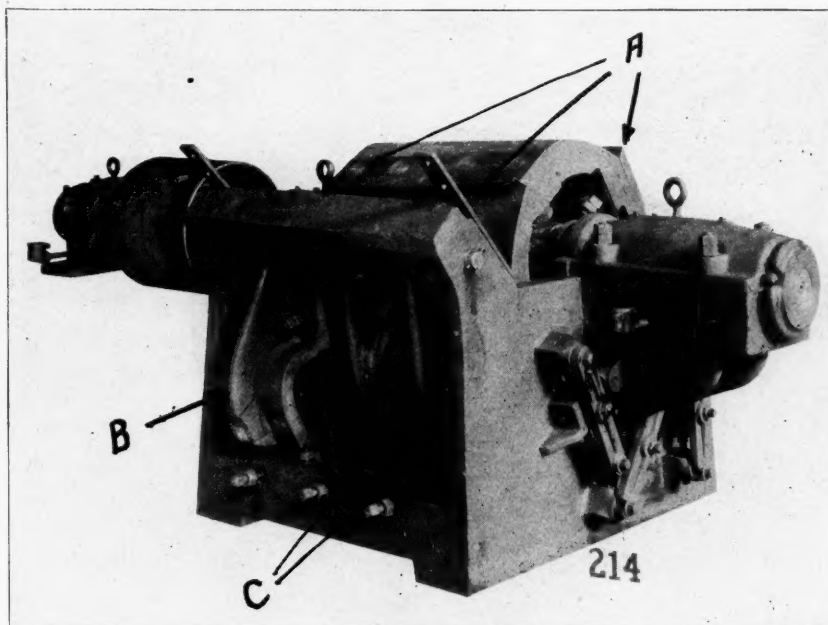
Ohio



If you are looking for help, refer to the Classified Advertisement page

## Cutting or Tearing Meat Products--Which?

**T**HE Mitts & Merrill HOG shears, slices or cuts the product fed into it, thereby eliminating all possibility of clogging, and at the same time, producing a fine uniform product for the melter or rendering tank.



The Mitts & Merrill Hog No. 372 without flywheel unit, (patented) with cover removed, exposing the shearing knives

### *Note the following important features:*

**A** Shear blades made from 1 1/4" x 6" special hardened steel, set at an angle, producing a shearing cut on meat, bones and cracklings; solidly set in the steel drum, providing strength to handle the largest bones.

**B** Safety swinging doors which yield if a heavy piece of metal gets into the Hog.

**C** Safety struts or safety pins, made of cast iron of a special form, sufficiently strong for all regular work, but which will break if a heavy piece of metal gets into the machine, thereby allowing the swinging door to open as at "B." These struts are easily and quickly replaced, and fully protect the machine against damage which might result from excessive strain.

There are four stationary blades located in the lower half of the frame, causing the meat and bones to be cut and recut several times while passing through the machine.

The greatest machine ever perfected for reducing shop fats, cracklings, condemned hogs, quarter, half or whole beef carcasses.

*Rendering Plants Need This Machine*

*Let Us Explain How It Will Fit Into Your Plant*

## THE MECHANICAL MANUFACTURING COMPANY

"If It's for the Packinghouse—We Make It" Pershing Road and Loomis St., CHICAGO, ILL.



ABOVE: The impressive panorama of busy, down-town Atlanta.

AT LEFT: The Swift & Company branch house in Atlanta.

## Atlanta is Typical of the New South

The South is becoming every day more thoroughly industrialized, the population concentrating in the big cities. Atlanta, in the heart of the cotton country, is a typical city of the "Dixie" of the present.

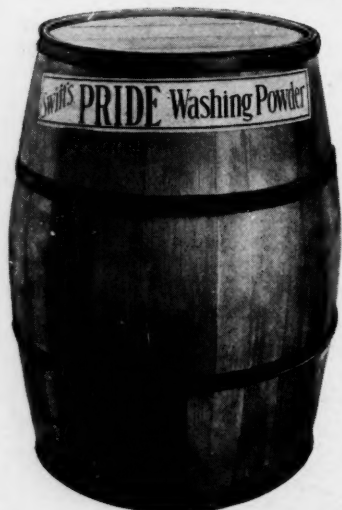
In recognition of the possibilities of this region, Swift & Company has for a long time maintained a branch house in Atlanta, serving the needs of the community as other communities the nation over are served by five hundred such branches.

. . .

Pride Washing Powder is a daily requirement of the packing plants in the Atlanta district, and they obtain it quickly and easily from the local Swift service station. Such users of Pride Washing Powder for large-scale cleaning up purposes know that no other agent

does the work so well, so quickly, or so economically.

What is true of Atlanta is true of the vicinity in which your packing plant is located. The same high quality product, backed by the same incomparable service, is yours as you want it.



Order a trial barrel of Pride Washing Powder from your local Swift & Company branch house today.

## Pride Washing Powder

*for all packing house cleaning*

Swift & Company  
Soap Department  
Chicago



